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JUNE/JULY 2025

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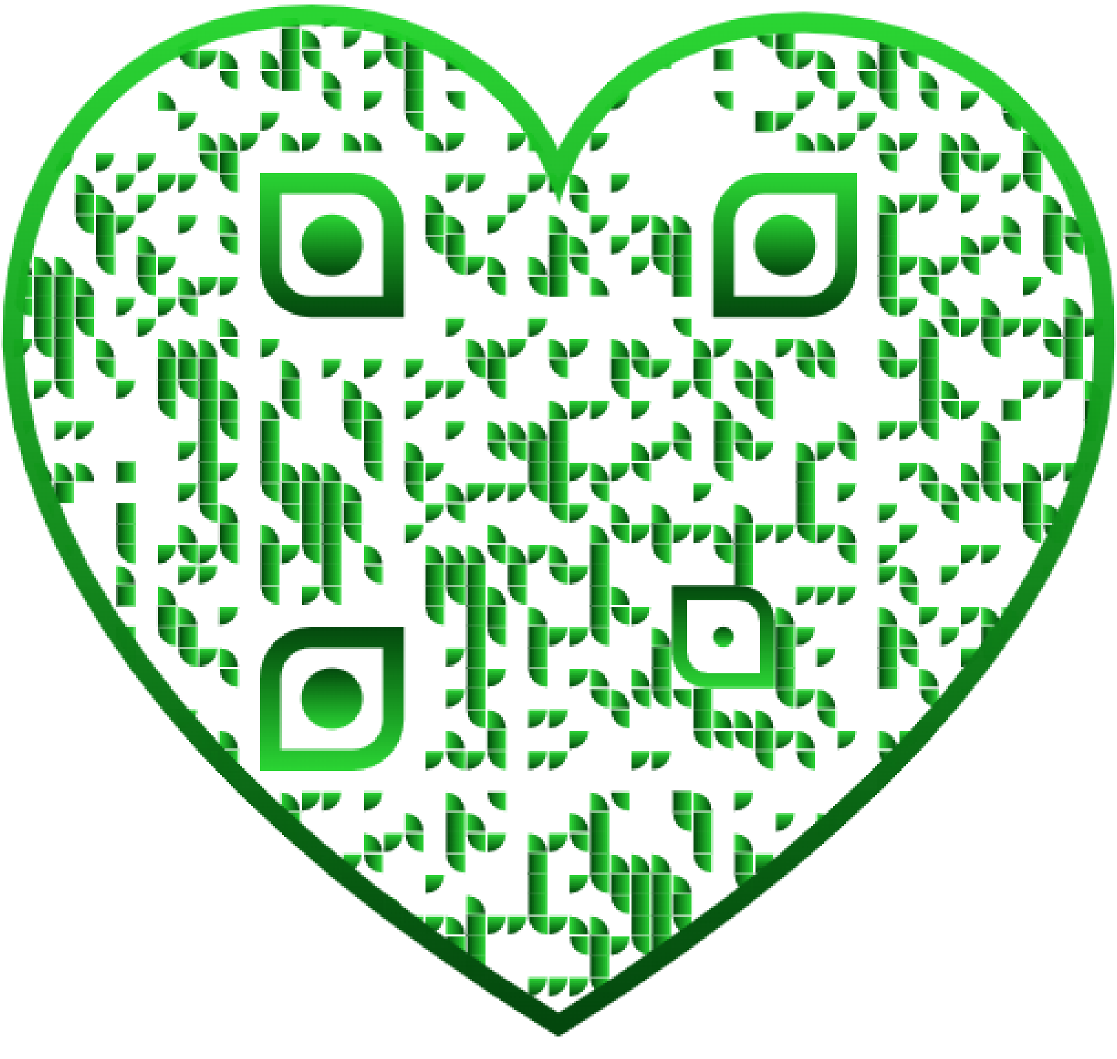

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The beaches of St. Pete-Clearwater are renowned for their picturesque beauty. The sugar-white sand and emerald Gulf waters have long been a draw for visitors. The crystal-clear waters of the Gulf and the surrounding in-shore waters are not only great for swimming, boating and water sports, they're an amazing opportunity for fisherman of any kind. Whether you're an experienced angler or a novice, the waterways of St. Pete-Clearwater have almost every type of fishing you could imagine.

The topography of the area is what makes the fishing so plentiful and unique. Beyond the deep-sea fishing in the Gulf, there's ample shallow water and islands that provide vegetation and nooks and crannies for fish—all of which can be easily accessed. Capt. Mike Anderson has been fishing and competing in tournaments on Tampa Bay and Florida waters for over 25 years. A local radio host and owner of Reel Animals Fishing Charters, he explains why this area is so special, "People don't always put fishing and St. Pete-Clearwater together. They think that it's just this huge city on the west coast of Florida, and they don't expect the fishing to be as incredible as it is. I think that's what really separates it. When you come here to fish,

“THAT’S THE BEAUTY OF THIS AREA. WE’VE GOT WORLD CLASS FRESHWATER FISHING.”

CAPTAIN MIKE ANDERSON

Local Radio Host and Owner of Reel Animals Fishing Charters

there’s so much to do along with your fishing adventure.” Anderson counts the fabulous dining, outdoor activities and beaches as some of his favorite pastimes outside fishing. He loves the local beach so much, he vacations there. “We’re a beach family. We vacation at the beach several times a year. We’ve been vacationing on St. Pete Beach for 28 years now.”

When it comes to fishing, St. Pete-Clearwater really has it all, “That’s the beauty of this area. We’ve got world-class freshwater fishing. We’ve got big snook on the beaches. We’ve got incredible red fishing in the back country. We’ve got tarpon fishing. We’ve got great offshore fishing here as well—grouper, snapper, king fish, blackfin tuna,” Anderson explains. The great thing about this variety is that a boat is not always necessary. “A lot of people fish right from the beach of their hotel and catch snook and whiting and big, beautiful trout right from the beach. There’s incredible fishing to be had right from the shore where our resorts are.” Kayaks offer a great way to fish around the shallow areas of local islands, and charter captains will provide you with customized, guided fishing experiences. The good news, according to Anderson, is that that any time of year is a good time for fishing. “We fish 365 days a year.”

Discover more in St. Pete-Clearwater with the Gulf to Bay magazine. Scan the code to read or order a copy.

REEL ANIMALS
YAMAHA

LOCAL RECOMMENDATIONS

Captain Mike’s Top Five

“There’s a restaurant on St. Pete Beach called ***Snappers****. I think it’s the best seafood restaurant I’ve ever been to. We absolutely love this place.”*

“I love ***St. Pete Beach*** *in general. It’s an amazing white-sand beach. There’s miles of it and nice people all up and down the beach.*

“I am a huge sports fan. I like to catch a spring training game for a great day with a nice cold beer and a hot dog.”

“I love starting my day out with a good workout. There are several gyms on St. Pete Beach where you can drop in as a visitor.”

The Pinellas Trail*, a 75-mile walking and biking trail around the entire destination. “It’s a bike path that runs all up and down Pinellas County that has some absolutely incredible scenery.”*

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Volume 73 ■ Number 6

CHIJUN

The Little Island's cheese fries with giardiniera

62

All Hail Giardiniera!

Chicago's beloved condiment adds zip to everything it touches. Our definitive guide includes a recipe from star chef Sarah Grueneberg, a taste test of local brands, and more.

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"IT'S MY TURN ON THE LINE"

In an exclusive interview, Senator Tammy Duckworth laments the lack of resistance to Trump and describes her rescue in Iraq as a "gift."
Interview by Mike Thomas

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WHAT YOU CAN GET FOR $500K

… and $250K … and $1 million … and $2 million. Here's how far your money will go in today's real estate market.
By David McMillin

Photograph by EVAN JENKINS

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By Robert Loerzel

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ON THE COVER PHOTOGRAPH BY NATHAN KIRKMAN

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Katsushika Hokusai, *Under the Wave off Kanagawa*, 1831, Courtesy of the Edoardo Chiossone Museum of Oriental Art | ©Museo d'Arte Orientale "E. Chiossone", Genoa, Italy.

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Summer 2025 | Hokusai2025.org

Tickets On Sale Now | (630) 942-4000 | Groups Welcomed!

The exhibition is organized by the Cleve Carney Museum of Art in collaboration with
The Edoardo Chiossone Museum of Oriental Art of Genoa, and with the support of MondoMostre.

FROM THE EDITOR

Peas in a Podcast

JOHN KESSLER, OUR DINING CRITIC, loves talking restaurants with our dining editor, Amy Cavanaugh. "She thinks about things differently than I do," he says. "She's type A, and I'm type B-minus. I'll get lost in the weeds of the food, while she has a better feel for the overall vibe of the place, the gestalt."

Now you can eavesdrop on their conversations through our new podcast, *Dish From Chicago Magazine*. Every two weeks, Kessler and Cavanaugh will offer their critiques of restaurants, of course, but also their perspectives on trends and happenings in the local food and drink scene. They plan to bring on guests from time to time, and at each episode's end, Kessler and Cavanaugh will each reveal the best thing they ate that week. "I want people to feel like they're listening in on a late-night BS session between friends who really love to talk about a topic they're interested in," says Kessler.

There may even be some *Siskel & Ebert* moments. Says Cavanaugh: "We have similar tastes, but we certainly don't agree on everything."

Look for *Dish* at chicagomag.com/dishpodcast or wherever you get your podcasts.

Terrance Noland
Editor in Chief

INSIDE PEEK

Jenkins

Hot Mess

TO CAPTURE THE ESSENCE OF GIARDINIERA for our feature on Chicago's favorite condiment (page 62), photographer Evan Jenkins dumped some of it onto his living room floor. Well, unintentionally. Using mechanical arms, he suspended an 11-by-14-inch clear piece of glass a couple of feet up, placed a red sheet under it, then poured the giardiniera over the glass. He arranged the pieces with a fork, making sure that they were nicely distributed, and lit the mix from beneath: "I thought it would make the texture glow," he says. The result? An opening shot that shows the condiment in all its messy glory. Maybe a little too messy: "I have a little oil stain on my floor now." –KIM VAZQUEZ

McMillin (center) with his band

ROCK THE HOUSE

As writer David McMillin was writing this month's real estate feature (page 78), he was also celebrating another creative achievement: His indie rock band, Fort Frances, released its first new album in three years. In a darkly ironic twist, the opening track is titled "Burn This House Down." –K.V.

PHOTOGRAPHY: (NOLAND) MICHAEL ZAJAKOWSKI; (JENKINS) EVAN JENKINS; (MCMILLIN) NIKKI MATHENY

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However, there is an underserved population of women for whom surgery is typically not recommended or who are denied surgical options due to a higher risk of mortality. These women may have co-morbidities such as heart disease and diabetes and/or be of an age that may impact the outcomes of their surgeries.

Having performed over 1,500 robotic surgeries, including many on high-risk gynecologic cancer patients, I know that with the right expertise, technology and experience, many of these women have a strong chance of experiencing a positive outcome from surgery and maintaining a good quality of life. As a provider, I believe in doing everything in my power to help patients achieve those outcomes.

Performing this type of procedure requires a highly specialized and multidisciplinary team approach to address all aspects of a patient's care, extending beyond the surgery itself, and I am proud to be part of such a team at City of Hope® Cancer Center Chicago.

Barbara Buttin, M.D., is a gynecologic oncologist at City of Hope Chicago.

To learn more about personalized treatment options for gynecologic cancers and other cancers at City of Hope Chicago, visit cityofhope.org/chicago.

TALK TO US

THE RADICALIZATION OF THE TEACHERS UNION • THE BEARS' JAYLON JOHNSON SWAGS OUT
CHICAGO
THE BEST NEW RESTAURANTS
11 SIZZLING SPOTS MAKING THEIR MARK ON THE CITY'S DINING SCENE
The Awakening

Loved the full experience [at Maxwells Trading]!

@mylittlechicagolife via Instagram

Blue-Ribbon Eats

Cariño's huitlacoche ravioli is the best bite of food you'll have in this city ["The Best New Restaurants," April].

@leeloveschampagne *via Instagram*

I love Stumara. No matter what you order, everything is so good!
@diningexplorer *via Instagram*

PLAYING DEFENSE AGAINST DEPORTATION
Can Chicago truly be a sanctuary for immigrants ["Seeking Sanctuary," April]? Its commitment to protecting them from deportation is admirable but its power is limited.
@ChicagoLiamP *via X*

"Sanctuary" isn't a shield, it's a strategy. If Trump wants mass deportations, he's going to need more than threats.
@hkappklote *via X*

POWER ROOTS OF THE TEACHERS' UNION
CTU's history (good and bad) is so fascinating ["The Awakening," April].
@pat_chi_ *via X*

Karen Lewis was an extraordinary union leader at an extraordinarily difficult time for education.
@DailyRound *via X*

I'll always wonder what Lewis would say about how CTU's push into politics has gone so far.
@dmihalopoulos *via X*

This is exactly why 90 percent of Chicagoans don't trust the CTU. They're way outside their lane trying to influence things they don't understand.
@JJeffrey100 *via X*

IT TAKES A (REVAMPED) VILLAGE
Please protect this gem at all costs ["Italian Village's Glow-Up," April].
@ndebt2 *via Instagram*

Glad to hear they are trying to modernize. Hope that extends to raising the quality of food in the main restaurant, maybe to try to get locals back?
@les_etoiles_dans_tes_yeux *via Instagram*

WHERE TO FIND US

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PHOTOGRAPH: JACLYN RIVAS

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Q:

What was Chicago's first skyscraper?

CITY OF BIG QUESTIONS

ANSWERED BY EDWARD McCLELLAND

Not only was the Home Insurance Building, located at the northeast corner of La Salle and Adams Streets, the first skyscraper in Chicago – it was the first skyscraper in the world. Designed by famed architect William Le Baron Jenney and completed in 1885, it rose 10 stories (and eventually 12, after an addition six years later), its height made possible by its innovative steel-girder frame. Jenney supposedly got the idea when he saw his wife set a heavy book on a birdcage, which supported the weight.

In those years after the Great Chicago Fire, the Home Insurance Company wanted a structure that was fireproof but that also had room for plenty of small offices above the first floor. Previously, commercial buildings had been constructed entirely of masonry, which was heavier, limiting their height. And unlike masonry structures, this one could accommodate banks of windows.

Jenney's innovation became the standard for tall buildings. So much so that the Home Insurance Building would not be tall enough to merit a lasting place in the Loop's burgeoning skyline. In 1931, it was torn down to make way for the 45-story Field Building (also known as the LaSalle Bank Building). In the lobby is a plaque commemorating Jenney as "the true father of the skyscraper."

Send your questions about the Chicago area to emcclelland@chicagomag.com.

ILLUSTRATION: GREG CLARKE

SPECIAL PROMOTIONAL SECTION

EXCEPTIONAL Women in Medicine

These Castle Connolly Top Doctors are not only among the best in their fields — they also focus on health issues important to women.

Each doctor's primary hospital affiliation is listed in parentheses.

Adolescent Medicine

Karen Bernstein
Chicago (University of Illinois Hospital)

Allergy & Immunology

Priya J. Bansal
St. Charles (Northwestern Central DuPage)
Christina E. Ciaccio
Chicago (UChicago Comer Children's)
Leslie C. Grammer
Chicago (Northwestern)
Renee Lantner
Western Springs
Kelly Newhall
Chicago (Advocate Masonic)
Irma M. Oliff
Northbrook (Advocate Lutheran)
Diane L. Ozog
Naperville (Endeavor Health)
Payal D. Patel
Chicago (Rush)
Anju Tripathi Peters
Chicago (Northwestern)
Carol Saltoun
Chicago (Northwestern)
Ewa H. Schafer
Glenview (Endeavor Health)
Kathy R. Sonenthal
Buffalo Grove (Advocate Condell)
Rachel E. Story
Glenview (Endeavor Health)

Cardiac Electrophysiology

Erica D. Engelstein
Chicago (Rush)

Cardiovascular Disease

Joan E. Briller
Chicago (University of Illinois Hospital)
Jeanne DeCara
Chicago (UChicago)
Jessica Delaney
Geneva (Northwestern Delnor)
Elizabeth M. McNally
Chicago (Northwestern)
Marla A. Mendelson
Chicago (Northwestern)
Elizabeth M. Retzer
Huntley (Northwestern Huntley)
Vera H. Rigolin
Chicago (Northwestern)
Gaile Sabaliauskas
Downers Grove (Advocate Good Samaritan)
Rupa Sanghani
Chicago (Rush)
Priya Sateesha
Huntley (Northwestern Huntley)
Melissa J. Tracy
Oak Brook (Rush Oak Park)
Annabelle Volgman
Chicago (Rush)

Child & Adolescent Psychiatry

Susan Jane Friedland
Chicago (Lurie)
MaryBeth Lake
Chicago (Lurie)

Child Neurology

Saba Ahmad
Chicago (University of Illinois Hospital)
Nancy L. Kuntz
Chicago (Lurie)
Sunila E. O'Connor
Chicago (Lurie)
Priti Singh
Burr Ridge (Advocate Children's Oak Lawn)
Priyamvada Tatachar
Chicago (Lurie)

Colon & Rectal Surgery

Amy L. Halverson
Chicago (Northwestern)

Dermatology

Martha P. Arroyo
Libertyville (Advocate Condell)
Victoria H. Barbosa
Chicago (UChicago)
Diana Bolotin
Chicago (UChicago)
Tracy Campbell
Elgin
Jordan Carqueville
Chicago (Advocate Masonic)
Nona Craig
Skokie (Endeavor Health)
Shannon M. Ewing
Skokie (Endeavor Health)
Roopal V. Kundu
Chicago (Northwestern)
Amanda LaReau
Oakbrook (Advocate Good Shepard)
Sheetal Mehta
Naperville (Silver Cross)
Julie A. Moore
Melrose Park
Caroline Robinson
Chicago
Arlene Ruiz de Luzuriaga
Chicago (UChicago)
Pamela L. Scheinman
Chicago (Advocate Masonic)
Jessica Sheehan
Arlington Heights (Advocate Good Shepard)
Melinda Simon
Elgin (Advocate Good Shepard)
Christina Steil
Hinsdale (UChicago AdventHealth Hinsdale)
Amy Forman Taub
Lincolnshire (Northwestern)

Developmental-Behavioral Pediatrics

Reshma Shah
Chicago (University of Illinois Hospital)

Diagnostic Radiology

Erin I. Neuschler
Chicago (University of Illinois Hospital)

Endocrinology, Diabetes & Metabolism

Ayla Bakar
Crystal Lake (Northwestern McHenry)
Pauline M. Camacho
Maywood (Loyola)
Inessa Gelfand
Mundelein
Janice L. Gilden
Chicago (Ascension Saint Mary Chicago)
Olena Hungerford
Chicago (Ascension Saint Elizabeth Chicago)
Sandra Naaman
Chicago (Rush)
Carla Maria Romero
Woodridge (UChicago AdventHealth Hinsdale)
Kristina I. Todorova-Koteva
Skokie (Endeavor Health)

Family Medicine

Lakshmi P. Dodda
Chicago (Jackson Park Hospital)
Erin Dominiak
Park Ridge (Advocate Lutheran)
Kerry A. Marcheschi
New Lenox (Silver Cross)

Gastroenterology

Jennifer Dorfmeister
Elgin (Advocate Sherman)
Sonia S. Godambe
Elgin (Advocate Sherman)
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Geriatric Medicine

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Elk Grove Village (Ascension Alexian Brothers)
Stacie Levine
Chicago (UChicago)
Najma Lokhandwala
Elk Grove Village (Ascension Alexian Brothers)

EXCEPTIONAL
Women in Medicine

Gynecologic Oncology
- **Amina Ahmed**
  Chicago (Rush)
- **Emma L. Barber**
  Chicago (Northwestern Prentice)
- **Summer B. Dewdney**
  Chicago (Rush)
- **Nita Karnik Lee**
  Chicago (UChicago)
- **Kathryn Mills**
  Chicago (UChicago)
- **S. Diane Yamada**
  Chicago (UChicago)

Hand Surgery
- **Surbhi Panchal**
  Barrington (Advocate Good Shepherd)
- **Jennifer M. Wolf**
  Chicago (UChicago)

Hematology
- **Sunita Nathan**
  Chicago (Rush)
- **Seema Singhal**
  Chicago (Northwestern)
- **Wendy Stock**
  Chicago (UChicago)

Hospice & Palliative Medicine
- **Monica Catherine Malec**
  Chicago (UChicago)

Infectious Disease
- **Nina M. Clark**
  Maywood (Loyola)
- **Catherine M. Creticos**
  Chicago (Advocate Masonic)
- **Shannon R. Galvin**
  Chicago (Northwestern)
- **Emily Landon**
  Chicago (Uchicago)
- **Ruba Odeh**
  Niles (Advocate Lutheran)
- **Gail E. Reid**
  Maywood (Loyola)
- **Beverly E. Sha**
  Chicago (Rush)
- **Mia A. Taormina**
  Lombard (Endeavor Health Elmhurst)

Internal Medicine
- **Reed Berger**
  Chicago (University of Illinois Hospital)
- **Jennifer A. Bierman**
  Chicago (Northwestern)
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  Winfield (Northwestern Central DuPage)
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  Chicago (Northwestern)
- **Merle Diamond**
  Chicago (Ascension St. Joseph Chicago)
- **Maureen P. Fearon**
  Oakbrook Terrace (Loyola)
- **Susan B. Glick**
  Chicago (Rush)
- **Florie Ann Gonsch**
  Palos Heights (OSF HealthCare Little Company of Mary)
- **Kim Therese Grahl**
  Evanston (Endeavor Health)
- **Danuta K. Hoyer**
  Chicago (Rush)
- **Michele M. Kannin**
  Oak Brook (Rush)
- **Valentina Polyak**
  Gurnee (Advocate Condell)
- **Heidi Renner**
  Oak Brook (Northwestern Central DuPage)
- **Mindy Schwartz**
  Chicago (UChicago)
- **Michelle Seo**
  Chicago (Endeavor Health)
- **Reena Shah**
  Batavia (Advocate Sherman)
- **Yvette M. Shannon**
  Evanston (Endeavor Health)
- **Vesna Skul**
  Chicago (Rush)
- **Kavitha Srinivasan**
  Glenview (Endeavor Health)
- **Susan M. Thomas**
  Vernon Hills (Endeavor Health)
- **Toshiko L. Uchida**
  Chicago (Northwestern)
- **Monica B. Vela**
  Chicago (University of Illinois Hospital)
- **Jennifer T. Virant**
  Chicago (Northwestern)
- **Lexy A. Wistenberg**
  Morton Grove (Advocate Lutheran)

Interventional Cardiology
- **Ranya N. Sweis**
  Chicago (Northwestern)

Maternal & Fetal Medicine
- **Ann E. Borders**
  Evanston (Endeavor Health)
- **Patricia M. Garcia**
  Chicago (Northwestern)
- **Sarosh Rana**
  Chicago (UChicago)

Medical Oncology
- **Worood Abboud**
  Tinley Park (Ascension St. Joseph Joliet)
- **Kathy Sue Albain**
  Maywood (Loyola)
- **Nafisa Burhani**
  Tinley Park (Ascension St. Joseph Joliet)
- **Simona Chivu**
  New Lenox (Silver Cross)
- **Melody A. Cobleigh**
  Chicago (Rush)
- **Mary J. Fidler**
  Chicago (Rush)
- **Gini F. Fleming**
  Chicago (UChicago)
- **Olwen M. Hahn**
  Chicago (UChicago)
- **Sigrun Hallmeyer**
  Park Ridge (Advocate Lutheran)
- **Rekha Harting**
  Hinsdale (UChicago AdventHealth Hinsdale)
- **Maha H. Hussain**
  Chicago (Northwestern)
- **Pamela E. Kaiser**
  Park Ridge (Advocate Lutheran)
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  Evanston (Endeavor Health)
- **Paramjeet Grewal Khosla**
  Chicago (Mount Sinai Chicago)
- **Hedy Lee Kindler**
  Chicago (UChicago)
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  Chicago (Northwestern)
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  Chicago (Northwestern)
- **Rita Nanda**
  Chicago (UChicago)
- **Halla S. Nimeiri**
  Chicago (Northwestern)
- **Olatoyosi Odenike**
  Chicago (UChicago)
- **Olufunmilayo I. Olopade**
  Chicago (UChicago)
- **Jyoti Dinker Patel**
  Chicago (Northwestern)
- **Jayanthi Ramadurai**
  Chicago Ridge (Advocate Christ)
- **Shaina A. Rozell**
  Chicago Ridge (Advocate Christ)
- **Ardaman Shergill**
  Chicago (UChicago)
- **Sonali M. Smith**
  Chicago (UChicago)
- **Regina Stein**
  Chicago (Northwestern)
- **Elaine Lee Wade**
  Glenview (Endeavor Health)
- **Jane Norma Winter**
  Chicago (Northwestern)

Neonatal-Perinatal Medicine
- **Aloka L. Patel**
  Chicago (Rush)
- **De-Ann M. Pillers**
  Chicago (University of Illinois Hospital)
- **Jean M. Silvestri**
  Chicago (Rush)
- **Debra E. Weese-Mayer**
  Chicago (Lurie)

Nephrology
- **Cybele Ghossein**
  Chicago (Northwestern)
- **Karen A. Griffin**
  Maywood (Loyola)
- **Mary S. Hammes**
  Chicago (UChicago)
- **Tamara Isakova**
  Chicago (Northwestern)
- **Maria S. Khan**
  Libertyville (Advocate Condell)
- **Rupal C. Mehta**
  Chicago (Northwestern)
- **Nancy A. Nora**
  Highland Park (Endeavor Health)
- **Lisa Pillsbury**
  Elk Grove Village (Ascension Alexian Brothers)
- **Haimanot Wasse**
  Chicago (Rush)
- **Anca I. Zegrean**
  Libertyville (Advocate Condell)

Neurological Surgery
- **Amy B. Heimberger**
  Chicago (Northwestern)

Neurology
- **Sabra M. Abbott**
  Chicago (Northwestern)
- **Antoaneta J. Balabanov**
  Chicago (Rush)
- **Yvonne M. Curran**
  Chicago (Northwestern)
- **Ninith Kartha**
  Lincolnshire (Endeavor Health)
- **Ligia N. Rioja**
  Oak Park (Northwestern)
- **Susan M. Rubin**
  Glenview (Endeavor Health)
- **Tatyana Simuni**
  Chicago (Northwestern)
- **Sarah Y. Song**
  Chicago (Rush)
- **Aimee Joy Szewka**
  Chicago (Rush)
- **Jessica W. Templer**
  Chicago (Northwestern)
- **Cindy Zadikoff**
  Chicago (Northwestern)
- **Phyllis C. Zee**
  Chicago (Northwestern)

Obstetrics & Gynecology
- **Christine L. Anderson**
  Oak Lawn (Advocate Christ)
- **Patricia M. Boatwright**
  Chicago (Weiss)
- **Nadine Bolger**
  Chicago (Northwestern)
- **Caroline A. M. Casey**
  Elmhurst (Advocate Good Samaritan)
- **Monica Christmas**
  Chicago (UChicago)
- **Ellen Embry**
  Aurora (Rush Copley)
- **Elyse P. Erlich**
  Arlington Heights (Endeavor Health)
- **Mary S. Farhi**
  Chicago (Rush)
- **Meghan M. Flannery**
  Naperville (Endeavor Health)
- **Arin E. Ford**
  Aurora (Rush Copley)
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  Hoffman Estates (Ascension St. Alexius)
- **Maritza Gonzalez**
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  Oak Lawn (Advocate Christ)
- **Parul Gupta**
  Chicago (Northwestern)
- **Sadia Haider**
  Chicago (Rush)
- **Catherine Harth**
  Chicago (UChicago)
- **Heather B. Heiberger**
  Lake Forest (Northwestern Lake Forest)
- **Teresa Hubka**
  Chicago (Ascension Resurrection Chicago)
- **Tracy Irwin**
  Chicago (Northwestern)
- **Elena M. Kamel**
  Chicago (Northwestern)
- **Linda S. Katz**
  Chicago (Northwestern)
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  Downers Grove (Advocate Good Samaritan)
- **Ann Marie LaBarge**
  Park Ridge (Advocate Lutheran)
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  Chicago (Northwestern)
- **Julie M. Levitt**
  Chicago (Northwestern)
- **Stacy T. Lindau**
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  Des Plaines (Advocate Lutheran)
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  Chicago (UChicago)
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- **Shari G. Snow**
  Chicago (UChicago)
- **Barbara A. Soltes**
  Palos Heights (Rush)

Top from left: Melanie Kacprowicz, medical assistant; Karen Bland, lead technologist; Pamela Koehler, medical assistant; Elizabeth Mescher, patient service rep; Barbara Digiulio, patient service rep; Paula Caro, site manager. **Bottom from left:** Colette Pappas, RN - Navigator; Gia Compagnoni, MD; Patricia Lamp, APN.

Ascension Medical Group Illinois

Advanced breast care for women by women

The all-female team at Ascension Medical Group Illinois - Breast Care Bartlett walks alongside every woman on her breast health journey to better understand her needs, offering the latest treatment and care options.

Led by Gia M. Compagnoni, MD, a board-certified surgeon specializing in breast surgery, our team delivers personalized care for women facing breast cancer, high-risk conditions, and benign breast diseases. Dr. Compagnoni specializes in a range of advanced surgical options, including:

- Lumpectomy
- Hidden Scar™ breast cancer surgery
- Nipple-sparing mastectomy

If you or someone you know has recently been diagnosed with a breast health condition, including breast cancer, Dr. Compagnoni and her team are here to answer your questions and work with you to create a care plan.

"My first step in providing care is to build trust by listening to my patients. Shared decision making, mutual respect and educating them on their options for care are the pillars of patient-centered, personalized care."
— Dr. Gia M. Compagnoni

To learn more or to schedule an appointment, call 224-395-0048 or scan the QR code.

Ascension

Ascension Medical Group Illinois
- Breast Care Bartlett

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Des Plaines (Advocate Children's Park Ridge)

Cynthia Lerner
Tinley Park (Lurie)

C. Lucy Park
Chicago (University of Illinois Hospital)

Joyce Rabbat
Maywood (Loyola)

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Chicago (UChicago Comer Children's)

Pediatric Dermatology

Amy S. Paller
Chicago (Lurie)

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Chicago (UChicago)

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Chicago (Lurie)

Pediatric Endocrinology

Claudia Boucher-Berry
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Ruba Azzam
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Glenview (Lurie)

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Jill de Jong
Chicago (UChicago Comer Children's)

Lisa Giordano
Chicago (Rush)

Tara Henderson
Chicago (UChicago Comer Children's)

Loretta S. Li
Chicago (Lurie)

Elaine R. Morgan
Chicago (Lurie)

Radhika Peddinti
Chicago (UChicago Comer Children's)

Mary Lou Schmidt
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Angela J. Waanders
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Karen Hayani
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Chicago (UChicago Comer Children's)

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Priya Verghese
Chicago (Lurie)

Pediatric Neurological Surgery

Robin M. Bowman
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Laura Lemke
Chicago (Lurie)

Pediatric Otolaryngology

Kathryn L. Colman
Chicago (Advocate Masonic)

Katherine K. Hamming
Park Ridge (Advocate Children's Park Ridge)

Eileen M. Mahoney
Hinsdale (UChicago AdventHealth Hinsdale)

Dana Suskind
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Dana M. Thompson
Chicago (Lurie)

Nancy Young
Chicago (Lurie)

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Maria L. Dowell
Chicago (Lurie)

Susanna A. McColley
Chicago (Lurie)

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Margaret D. Gore
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Cynthia K. Rigsby
Chicago (Lurie)

Pediatric Rheumatology

Marisa Klein-Gitelman
Chicago (Lurie)

Melissa S. Tesher
Chicago (UChicago Comer Children's)

Linda Wagner-Weiner
Chicago (UChicago Comer Children's)

Pediatric Surgery

Julia E. Grabowski
Chicago (Lurie)

Marion C.W.
Chicago (UChicago Comer Children's)

Jessica J. Kandel
Chicago (UChicago Comer Children's)

Deborah S. Loeff
Park Ridge (Advocate Lutheran)

Grace Z. Mak
Chicago (UChicago Comer Children's)

Erin E. Rowell
Chicago (Lurie)

Pediatric Urology

Elizabeth B. Yerkes
Chicago (Lurie)

Pediatrics

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Lockport (UChicago AdventHealth Bolingbrook)

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Evanston (Endeavor Health)

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Chicago (University of Illinois Hospital)

Danielle Smith Cherian
Chicago (Lurie)

Hannah Chow-Johnson
Oak Brook (Northwestern Central DuPage)

Shana N. Christian
Evanston (Endeavor Health)

Mary B. Collins
Lake Barrington (Advocate Children's Park Ridge)

Virginia M. DePaul
Evanston (Endeavor Health)

Lisa Franco
Hinsdale (UChicago AdventHealth Hinsdale)

Deborah Gulson
Libertyville (Lurie)

Mary C. Hall
Skokie (Endeavor Health)

Wafaa G. Hanna
Tinley Park (Advocate Christ)

Heather A. Haukness
Oak Park (Lurie)

Daphne Hirsh
Chicago (Lurie)

Julie Holland
Evanston (Endeavor Health)

Dr. Maria Teresa Tam

All for Women Healthcare

At All for Women Healthcare in Chicago, Dr. Maria Teresa Tam, MD, FACOG, FACS, combines world-class surgical expertise with a deeply compassionate approach to women's healthcare. As a board-certified obstetrician & gynecologist and fellowship-trained minimally invasive gynecologic surgeon, she creates an environment where each patient feels heard, understood, and confident in their care.

Following her 2013 fellowship in minimally invasive gynecological surgery (MIGS) at Penn State Hershey Medical Center, Dr. Tam brought her advanced training in laparoscopic and da Vinci® robotic surgery back to Chicago. Here, she established All for Women Healthcare, SC, building a practice that reflects her dedication to both surgical excellence and personalized patient care.

Her commitment to exceptional surgical standards earned her practice the prestigious Center of Excellence in Minimally Invasive Gynecology (COEMIG) designation from the Surgical Review Corporation (SRC) in 2013—a distinction she has maintained through rigorous reaccreditation every three years. This achievement underscores her dedication to delivering consistently superior, safety-focused care to every patient.

In 2022, Dr. Tam's expertise was further recognized with her accreditation as a Master Surgeon of Excellence in Minimally Invasive Gynecology by SRC, placing her among the nation's top surgical professionals. She has performed over 1,000 robotic surgeries, further demonstrating her surgical mastery. Her recognition as a Castle Connolly "Top Doctor" in 2023, 2024, and 2025 reflects not only her surgical expertise, but also her positive impact on countless patients' lives.

Together with the practice's exceptional advance care nurse practitioners, Adrienn Myers-Woods, WHNP-BC, and Lindsey Syed, DNP, WHNP-BC, Dr. Tam has established a successful practice that prioritizes both clinical excellence and emotional support. The team at All for Women Healthcare takes pride in providing comprehensive, compassionate care that addresses each patient's unique needs while ensuring they feel supported and respected throughout their healthcare journey.

Photograph: Francis Son

All for Women℠
Healthcare, SC
Exceptional Care for Exceptional Women

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Chicago (Lurie)
Dawn Li
Chicago (Lurie)
Dhanya P. Limaye
Chicago (Northwestern)
Deanna L. Monroe
Chicago (Lurie)
Martine Nelson
Lisle (Endeavor Health)
Amanda D. Osta
Chicago (University of Illinois Hospital)
Ellen Papacek
Chicago (Lurie)
Susan A. Roth
Evanston (Endeavor Health)
Margaret A. Scotellaro
Chicago (Rush)
Katherine L. Shepherd
Skokie (Advocate Lutheran)
Margaret Stefani
Crystal Lake (Advocate Good Shepherd)
Heidi E. Swanson
Bolingbrook (Advocate Good Samaritan)
Erin Taback
Oak Park (Northwestern Prentice)
Marlene Tanquilut
Gurnee (Vista Medical Center East)
Rebecca Unger
Chicago (Lurie)
Marilyn A. Zwirn
Libertyville (Advocate Children's Park Ridge)

Physical Medicine & Rehabilitation

Bonita Alexander
Elk Grove Village (Shirley Ryan AbilityLab)
Brooke A. Belcher
Schaumburg (Ascension Alexian Brothers)
Leda A. Ghannad
Chicago (Rush)
Michelle S. Gittler
Chicago (Schwab Rehabilitation Hospital)
Marie Kirincic
Hinsdale (Advocate Good Samaritan)
Susan Lis
Park Ridge (Advocate Lutheran)
Monica E. Rho
Chicago (Shirley Ryan AbilityLab)

Plastic Surgery

Laurie Casas
Glenview (Endeavor Health)
Lorri Cobbins
Chicago (Ascension St. Joseph Chicago)
Deana S. Shenaq
Chicago (Rush)
Iliana E. Sweis
Northbrook (University of Illinois Hospital)

Psychiatry

Fatima Z. Ali
Wheaton
Elizabeth V. Bernardino
Burr Ridge
Catherine Camilleri
Woodridge (Linden Oaks at Edward)
Geraldine S. Fox
Oak Park
Karen B. Kreiner
Chicago (Northwestern)
Heidi Meredith
Skokie
Kimberly E. Merenkov
Chicago (Northwestern)
Caroline M. Morrison
Naperville
Sandra S. Swantek
Chicago (Rush)
Marie Tobin
Chicago (UChicago)
Pauline K. Wiener
Carol Stream (Northwestern Central DuPage)

Pulmonary Disease

Ada I. Arias
Chicago (Ascension St. Elizabeth Chicago)
Min Joo
Chicago (University of Illinois Hospital)
Michelle Prickett
Chicago (Northwestern)
Sharon Reifler Rosenberg
Chicago (Northwestern)
Mary E. Strek
Chicago (UChicago)
Nidhi S. Undevia
Maywood (Loyola)

Radiation Oncology

Katherine F. Baker
Lisle
Yasmin Hasan
Chicago (UChicago)
Arica Hirsch
Park Ridge (Advocate Lutheran)
Arpi Thukral
Warrenville (Northwestern Central DuPage)

Reproductive Endocrinology/ Infertility

Asima Ahmad
Skokie
Angeline N. Beltsos
Chicago (Advocate Masonic)
Michelle Catenacci
Chicago (Northwestern Lake Forest)
Eve C. Feinberg
Chicago (Northwestern)
Emily S. Jungheim
Chicago (Northwestern)
Helen Kim
Chicago (Northwestern)
Mary Wood Molo
Chicago (Rush)
Shweta R. Nayak
Skokie (Endeavor Health)
Mary Ellen Pavone
Chicago (Northwestern)
Elizabeth Puscheck
Hoffman Estates (Endeavor Health)
Elena V. Trukhacheva
Oakbrook (Advocate Good Samaritan)
Meike L. Uhler
Warrenville

Rheumatology

Jennifer J. Capezio
Lake Forest (Northwestern Lake Forest)
Anjali R. Casey
Glenview (Endeavor Health)
Judith E. Frank
Melrose Park (Gottlieb Memorial)
Christine Hsieh
Chicago (Northwestern)
Brinda P. Joshi
Naperville
Darcy S. Majka
Westmont (Northwestern Central DuPage)
Manjari G. Malkani
Orland Park (Northwestern Palos)
Lynn Meisles
Melrose Park (Gottlieb Memorial)
Chinyoung Park
Morton Grove (Advocate Lutheran)
Elisa Y. Rhew
Winfield
Diana S. Sandler
Glenview (Endeavor Health)
Maria Sosenko
Orland Park (UChicago)
Anna Stanislaus
Westmont
Nadera J. Sweiss
Chicago (University of Illinois Hospital)

Surgery

Gia M. Compagnoni
Barrington (Advocate Good Shepherd)
Nora Jaskowiak
Chicago (UChicago)
Barbara L. Krueger
Oak Lawn (Advocate Christ)
Heidi Memmel
Lake Forest (Northwestern)
Miraj Shah-Khan
Orland Park (Northwestern Palos)

Surgical Oncology

Nora Marie Hansen
Chicago (Northwestern)
Seema A. Khan
Chicago (Northwestern)
Andrea Madrigrano
Chicago (Rush)
Amrit Mangat
Glen Ellyn (Endeavor Health)
Elizabeth A. Marcus
Chicago (John H. Stroger)
Cristina M. O'Donoghue
Chicago (UChicago)

Thoracic Surgery

Jessica S. Donington
Chicago (UChicago)

Urogynecology/ Female Pelvic Medicine & Reconstructive Surgery

Cynthia A. Brincat
Chicago (Rush)
Kimberly S. Kenton
Glenview (UChicago)
Sandra Valaitis
Chicago (UChicago)

Urology

Laurie Bachrach
Melrose Park (Advocate Good Samaritan)
Traci P. Beck
Chicago (Advocate Masonic)

Vascular & Interventional Radiology

Ramona Gupta
Chicago (Northwestern)

Vascular Surgery

Bernadette Aulivola
Maywood (Loyola)
Nancy Schindler
Skokie (Endeavor Health)

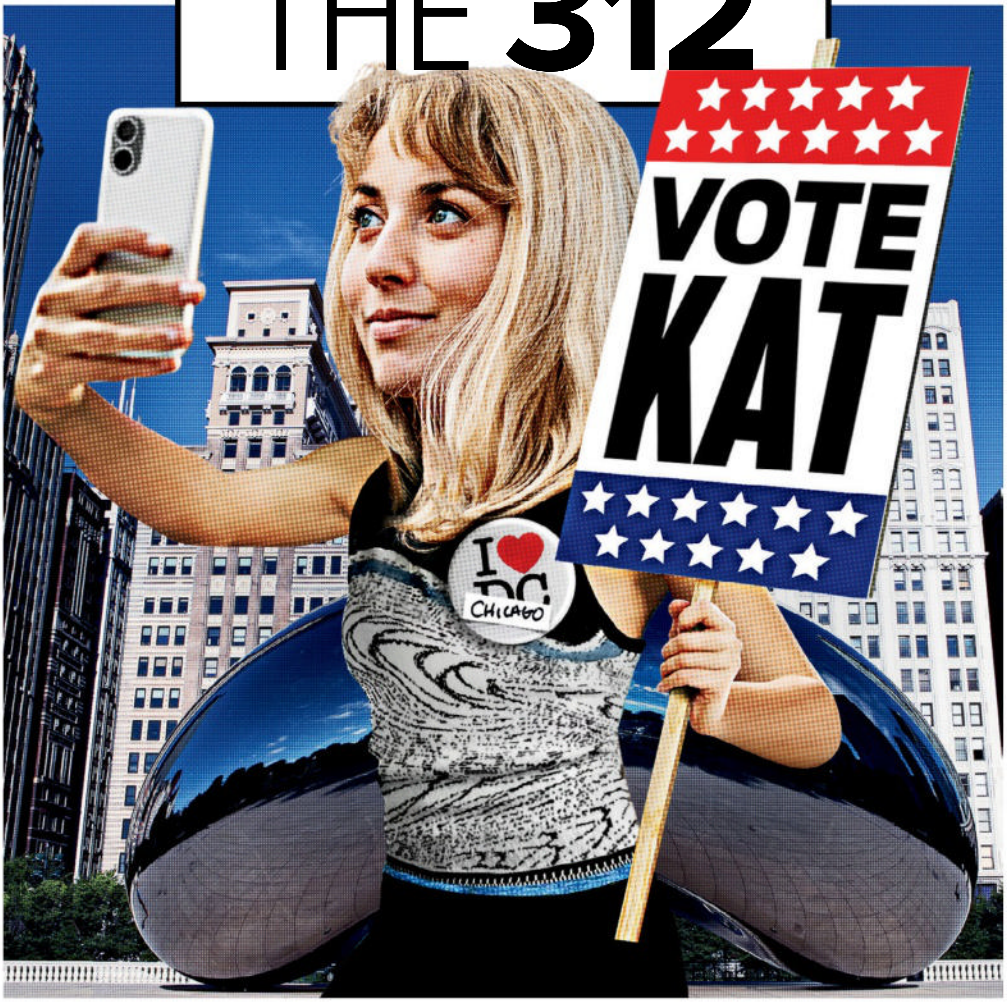
Methodology

With over 30 years' experience researching, reviewing, and selecting Top Doctors, Castle Connolly is a trusted and credible health care research and information company. Our mission is to help people find the best health care by connecting patients with best-in-class health care providers.

CASTLE CONNOLLY
EXCEPTIONAL WOMEN IN MEDICINE
2024

Castle Connolly's physician-led team of researchers follows a rigorous screening process to select top doctors on both the national and regional levels. Its online nomination process is open to all licensed physicians in America who are able to nominate physicians in any medical specialty and in any part of the country, as well as indicate whether the nominated physician(s) is, in their opinion, among the best in their region in their medical specialty or among the best in the nation in their medical specialty. Then, Castle Connolly's research team thoroughly vets each physician's professional qualifications, education, hospital and faculty appointments, research leadership, professional reputation, disciplinary history and, if available, outcomes data. Additionally, a physician's interpersonal skills such as listening and communicating effectively, demonstrating empathy, and instilling trust and confidence, are also considered in the review process. The Castle Connolly Doctor Directory is the largest network of peer-nominated physicians in the nation.

Through the nomination process, Castle Connolly also identifies female physicians for their annual ***Exceptional Women in Medicine*** award. This award was created by Castle Connolly in order to recognize female physicians who are often underrepresented among award recipients in the medical community. Physicians selected to be recognized for this honor are a subset of the female Top Doctors on their website who are the best in their specialties, in their communities, and throughout the nation, delivering exceptional patient care. This award not only recognizes physicians who have greatly contributed to health care through clinical care, research, community service, education and leadership, but they have also improved health care outcomes for issues specific to women. Physicians do not pay and cannot pay to be selected and profiled for ***Exceptional Women in Medicine*** award.



The TikTok Candidate

Influencer Kat Abughazaleh is getting national buzz for her run for Congress. But how well does she know the district she'd represent? We quizzed her. By EDWARD McCLELLAND

ONE MORNING IN LATE APRIL, I BRUNCHED WITH KAT ABUGHAZALEH, THE 26-YEAR-old left-wing internet influencer who's running for Jan Schakowsky's seat in Congress. Kat ate dry toast with tea, but I ordered a bagel with lox and Abughazaleh's campaign manager, Sam Weinberg, dug into a pile of potatoes and eggs.

"Look at y'all," Abughazaleh said. "Getting real food."

Abughazaleh's not from these parts. She grew up in Dallas in a Republican family, attended George Washington University, and worked in D.C. for Media Matters for America, a progressive watchdog group that monitors right-wing outlets. In that role, she built a reputation as a conservative-bashing political commentator. She has appeared on CNN as a spokesperson for Gen Z attitudes, rejecting the notion that the Dems lost the presidential election because they leaned too far left on issues such as transgender rights. Her TikTok account has 233,000 followers.

Profiled in *GQ* and *Rolling Stone*, Abughazaleh has become the au courant representative of a restless digital-native generation that wants to challenge what it sees as crusty, compromising

Madigan

Talking Points

This summer's conversation starters

1 Former Illinois House boss **Michael Madigan is due to be sentenced** June 13. Convicted of 10 counts of bribery, conspiracy, and wire fraud, he faces up to 20 years in prison, but expect more like a couple of years in Club Fed, de rigueur for disgraced pols.

2 **NASCAR returns** to the Loop July 5 and 6. The 2025 street race, which concludes a three-year series here, brings good news for both those into stock car (reduced prices) and those who aren't (fewer road closures).

3 **The Cubs and the White Sox** play three games at Rate Field July 25 to 27, which means there will finally be a local baseball team there worth watching.

4 Those irked about Chicago not getting a World Cup match can take solace in the **English Premier League Summer Series**. On July 30 at Soldier Field, West Ham United plays Everton, and Manchester United faces AFC Bournemouth.

PHOTOGRAPHY: (MADIGAN) ERIN HOOLEY/AP; (ABUGHAZALEH) ELIANA MELMED/COURTESY OF THE CAMPAIGN

Photo illustration by JOE DARROW

Democrats. Her message: They aren't fighting hard enough to resist Trump. As she asked in a YouTube video announcing her candidacy: "What if we didn't suck?"

But being a voice on national issues is merely half of what a House member does. The other part is representing constituents. Can Abughazaleh serve the needs of a district in which she has, so far, only been a tourist? She moved here just last summer, joining her partner, who had a business opportunity. She was excited to come to Chicago, she says, "because Fox News hates it."

For now, the couple live in Streeterville, outside the 9th District, which she is running to represent, but Abughazaleh says they're planning to move to Edgewater or Andersonville soon. She is still getting to know the district by holding town halls.

As someone who resides there, I wanted to find out how well she'd represent us, which is why I asked to meet up with her.

"Before you got here, we were a little nervous because we got some really unhinged emails from one local journalist, and we were like, 'Oh, wait, it's not *Chicago* magazine, it's the *Chicago Reader*,'" Abughazaleh said. "They were just saying stuff like 'Go back to Texas.'"

"Almost nativist," added Weinberg.

"I guess that brings me to my first question," I said. "Why are you here, and why does the 9th District need a new representative?"

"Look, this isn't a vendetta or anything against Schakowsky," Abughazaleh said. "I do feel very strongly that we need more competitive primaries, right? My expertise is in fighting the far right and in communication, two things that the Democratic Party is lacking right now. And so I think that voters at least deserve another option, OK? I'm here to give that to them. I think there's a different way that we can do politics. And so I'm trying to show that on a practical level."

Only a day later, it would be reported that the 80-year-old Schakowsky, who is in her 14th term, would not seek reelection, and on May 5, the congresswoman confirmed that at an annual fundraising luncheon. The decision could actually hurt Abughazaleh's chances in the 2026 race. Her strongest argument against Schakowsky – that the congresswoman is too old to serve effectively – would be less potent against Evanston Mayor Daniel Biss or state Senator Laura Fine, whose names have been floated as potential candidates. Abughazaleh would be a long shot against either.

One thing she has proved, though, is her ability to attract funding. She raised more in the first quarter than Schakowsky did: $379,000. "From all 50 states, D.C., and Puerto Rico," Weinberg noted proudly. But is that a worthy boast? WTTW reported that almost all of that money came from outside the district Abughazaleh would represent.

"What do you think are the most important issues for the people of the 9th District?" I asked Abughazaleh.

"From everyone I've talked to, it's fighting authoritarianism," she said. "They care about that and all the things that come with it. Trump has done a spectacular job of making nebulous federal issues hurt at the local level in a way that most presidents don't manage. I mean, Northwestern, which is one of the biggest employers in the district, just had $790 million of federal funding cut because he's trying to hold educational institutions hostage. We see the effects of these tariffs. People are hurting financially, and it's going to get worse. You know, we were at a federal workers' rally just two weeks ago. People are losing their jobs."

Fair enough. But one issue on which Abughazaleh might rub 9th District voters wrong is her stance on military aid for Israel. Schakowsky voted for it. Abughazaleh, whose father is Palestinian, would have voted against it. This is a district that contains a large Jewish population and has been represented by a Jew for all but two years since 1949.

"Not voting for sending arms to Israel would not have been because of Judaism or Islam or Palestinians," Abughazaleh explained to me. "War crimes are unacceptable no matter who commits them under any flag, under any group, and all of those people need to be held accountable."

To see how much Abughazaleh *really* knows about her new town, I gave her a short quiz. She was a good sport about it.

"What landmark is at 1060 West Addison Street?" I asked.

"I don't know addresses."

"Wrigley Field. What hot dog stand is known for posting provocative messages on its sign?"

"Ooh, tell me."

"The Wiener's Circle."

"My God, I love this."

Next, I dug into her knowledge of the district. "Evanston was the first city in the U.S. to provide what to its Black community?"

"Reparations."

"Right. What suburb's name sounds a lot like the country in *Black Panther*?"

"It's spelled W-A-U-C-O-N-D-A, right? They made a big deal about phone calls to their City Hall after the movie came out."

"Correct. What Wilmette landmark looks like an orange juicer?"

"I don't know, but I'd love to."

"The Baha'i temple."

"It does kind of look like that, you're right," said Weinberg.

Two out of five. Not bad for someone who's lived in Chicago less than a year.

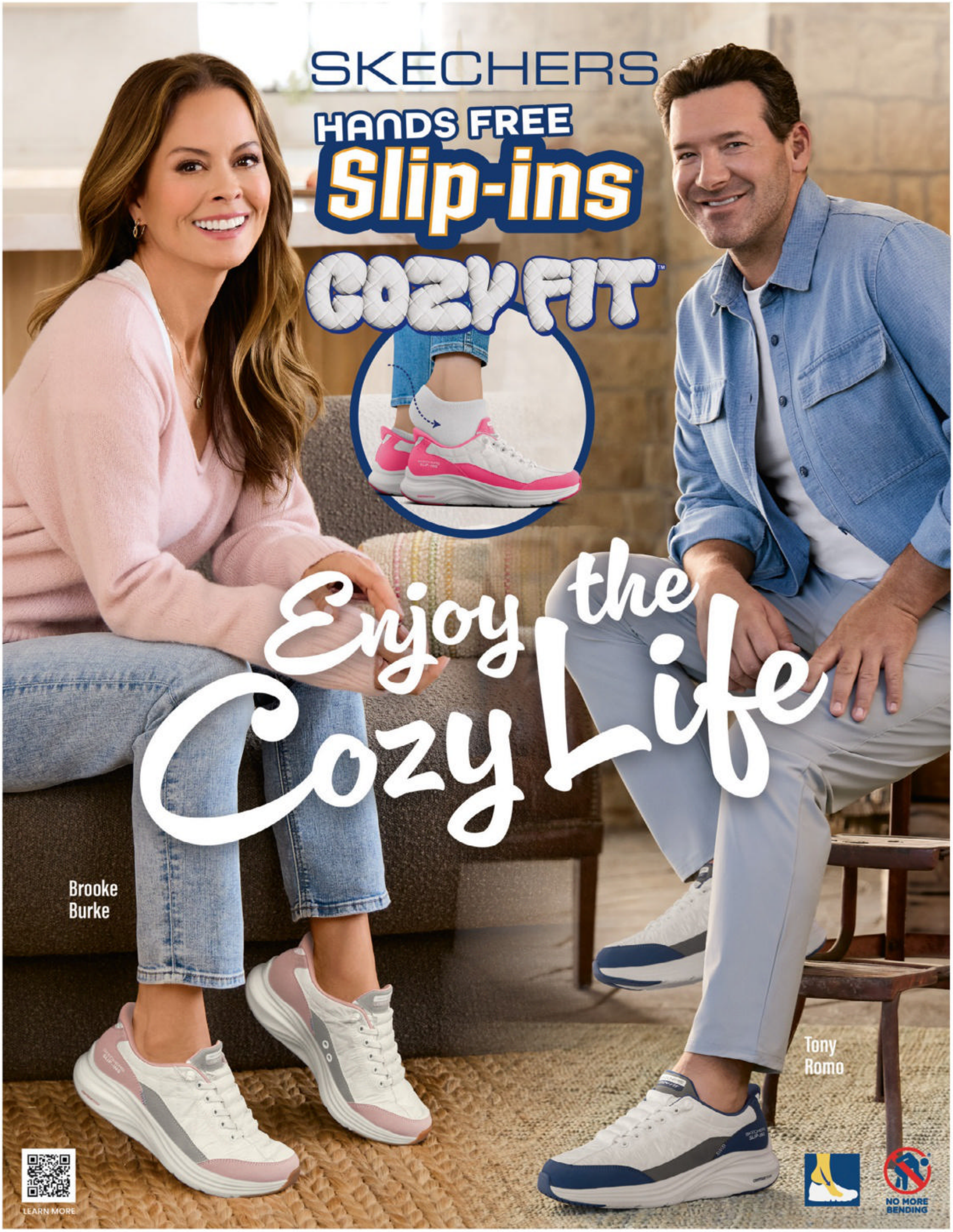
Then Abughazaleh turned the tables.

"Did you grow up here?" she asked me.

"No," I said, "but I've lived here for 30 years."

"Carpetbagger." ■

> **"What suburb's name sounds a lot like the country in *Black Panther*?" I asked Abughazaleh. "It's spelled W-A-U-C-O-N-D-A, right?" she replied correctly.**



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VOX

In Defense of the Libs

With his new book, Kevin M. Schultz reclaims the "grand centrist philosophy" of American life. Interview by PAULA KAMEN

IN THESE DIVISIVE political times, there is one thing that both the Left and the Right share: their disdain for white liberals. Kevin M. Schultz, the 50-year-old chair of the history department at the University of Illinois Chicago, investigates the roots of this rallying cry in his new book, *Why Everyone Hates White Liberals (Including White Liberals)*. For the Right, as Schultz documents, "owning the libs" has gone beyond a slogan to become a central – and effective – organizing strategy.

Q: Reading your book, I was struck by how the Trump campaigns so faithfully followed Richard Nixon's playbook in pitting one group against the other, which Nixon's vice president famously called "positive polarization." How exactly did Donald Trump go about exploiting the current contempt for liberals to seize power?

A: Trump took this 50-year-old playbook and became unabashed about putting it into play. And so owning the libs, or triggering the libs, or going after the libs, became a cornerstone of his 2016, his 2020, and his 2024 campaigns. Really, the only thing that brought together the disparate components of the Republican coalition was their hatred of liberals. I was just in Florida visiting my in-laws over spring break. All these gift shops in these beach towns have a whole Trump section, and half of the 20-plus T-shirts in the section are all about owning the libs. My favorite was "I Clean My Guns With Liberal Tears." Right? I took a picture of that. It just sort of shocked me that this hatred of liberalism is really what animates the Trump base. In the book, I was able to use a lot of reporting done by great journalists who interviewed Trump supporters. And they said what the Left and the center of America don't understand is that the more liberals get upset at the crazy things that Donald Trump does, the more confirmed the Trump people are that they're doing something right. So the fact that he's triggering the libs, which seems insane

Photograph by MUSTAFA HUSSAIN

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to people on the Left, is actually working to his great benefit.

Q: That ties into a phenomenon you wrote about: a central contradiction of Americans' views of liberals.

A: In general, a lot of Americans believe in what might be conceived of as liberal policies today – and these include a permissive freedom of individual choice, especially when it come to things like abortion – but also a little bit of government control over unregulated capitalism. So Americans love Social Security. Americans love Medicare. Medicaid is a wildly popular program. Americans love public education. But yet there's no sense that it was a liberal tradition that built these kinds of things. And so I began wondering, Where is the middle of American life? Where is the middle of American politics? Why are there very few people who are able to successfully articulate this centrist position?

Q: At what point in history was the word "liberal" considered a political asset, representing our dominant political ideology?

A: Before 1932, nobody in American political life used the word. And one of the things I'm proudest of is that I was able to locate the exact moment in the summer of 1932 when Franklin Roosevelt grabbed the word "liberal" out of thin air and used it to describe his New Deal policies. He did that because he knew that his opposition would otherwise label him a socialist. And the term had this very positive resonance because the New Deal philosophies carried over to the 1940s and 1950s, with the expansion of higher education, the expansion of public road systems, the government-financed housing loans. These all get subsumed under the label of a liberal form of government. Eleanor Roosevelt and others like her, they referred to liberalism not by any laws or specific policy but as a spirit of government that is going to enable individuals like you and me to have the maximum amount of freedom without hurting somebody else.

Q: How did that quality of being a "spirit of government" make liberalism effective?

A: One of liberalism's great strengths, which is also one of its weaknesses, is its ability to change and adapt to the circumstances of the time. A perfect example is the civil rights movement, when Black activists pointed out to the American population in general that during this fantastic expansion of the American middle class from, say, 1945 to 1965, Black people were not necessarily included, especially Black Southerners. And so could liberalism adapt and include Black people? And liberalism's answer was yes. We then get the Civil Rights Act of 1964, the Voting Rights Act of 1965, the Housing Rights Act of 1968. These were all major transformative federal laws that were put in place, at least in part, by white liberals.

> **"The more liberals get upset at the crazy things that Donald Trump does, the more confirmed the Trump people are that they're doing something right."**

Q: So how did that willingness to adapt and change then make liberals vulnerable?

A: With the liberals focused on underrepresented minorities, the white working class began to feel like the interests of government were no longer focused on raising the white working class up to the middle class. Starting in the 1970s and 1980s, you got a lot of these people leaving the Democratic Party and voting Republican. Sometimes they're called Reagan Democrats, sometimes now the white working class, but they constitute a large part of the MAGA population today.

Q: When did the conservative attack against liberals begin?

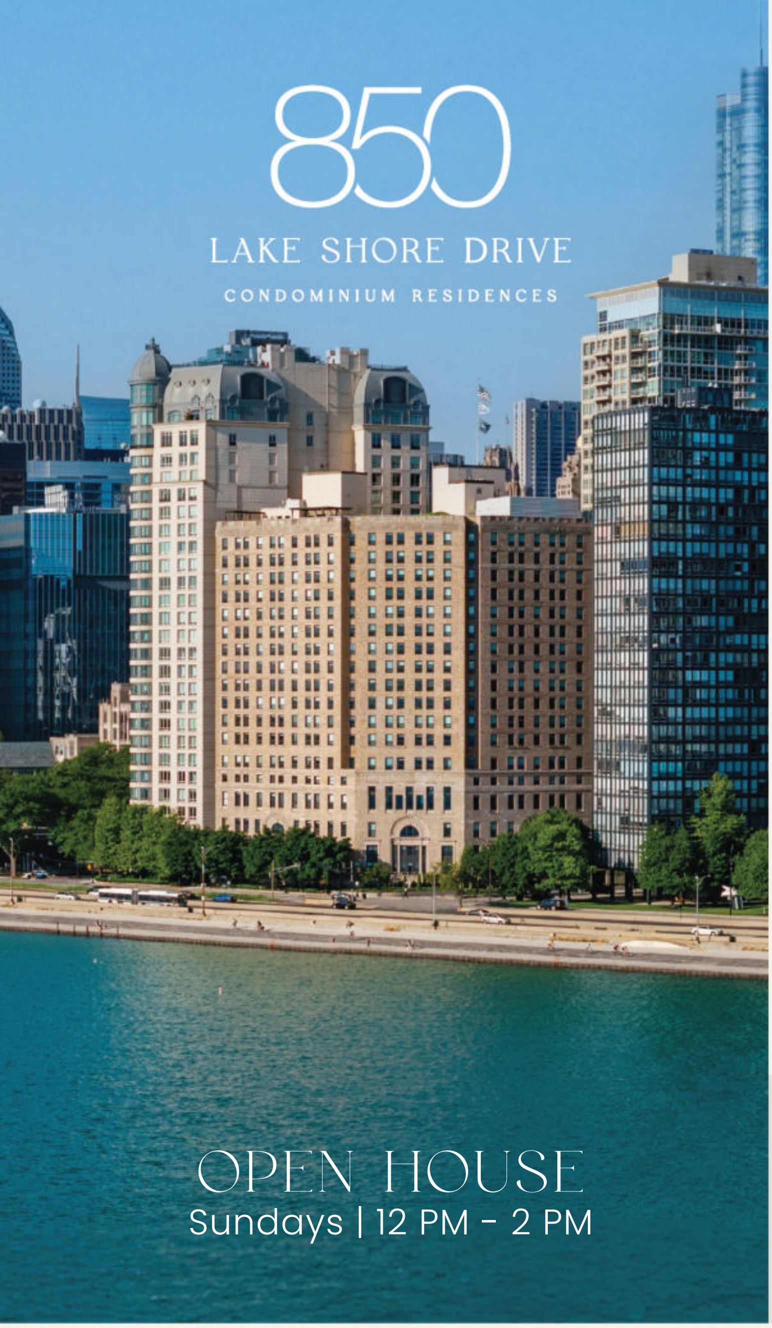
A: William F. Buckley Jr., who is known as the patron saint of modern conservatism in American life, wrote a book in 1959 called *Up From Liberalism*. Which was, of course, a parallel to Booker T. Washington's famous book *Up From Slavery*. So Buckley is paralleling liberalism and chattel slavery as sort of the same kind of thing. He spends 217 pages just ripping on American liberals, including Eleanor Roosevelt. This right-wing critique says that liberalism is really not a sturdy, strong foundation and it is eventually going to lead the United States to embrace communism. He thinks liberalism is going to make all these cultural concessions to leave behind both what we call today "family values" and the insistence on capitalism as the best way of organizing a national economy.

Q: Your book talks about how the major Black thinkers and artists of that time, including many Chicago intellectuals, criticized white liberals as not being bold enough in advancing change. Specifically, you write about Gwendolyn Brooks's 1960 poem "The Lovers of the Poor."

A: It's a masterful poem that is a critique of white liberals and their unwillingness to actually confront the problems of being Black in America. She talks about the white liberal women who go to the poor Black parts of Chicago and want to get their picture taken and want to be in the magazines and the newspapers and be recognized for doing good. But as soon as the photographers leave, they want to get out of there as soon as possible, and say, "Maybe we can send a check by post next time so that we don't have to get our dresses dirty in the Black parts of town."

Q: Why does your book title focus on the "white liberal" and not just the "liberal"?

A: When I started writing the book, a lot of the Black Lives Matter protests were happening. And Ibram X. Kendi was very, very popular – and still continues to be very popular – for writing about antiracism. He writes that there's the racists and then the antiracists, and in the middle are assimilationists, and these are the white liberals. And so basically, I saw him continuing this tradition begun by James Baldwin and Lorraine Hansberry and Martin Luther King Jr. in the 1960s. It hadn't gone anywhere. ◼



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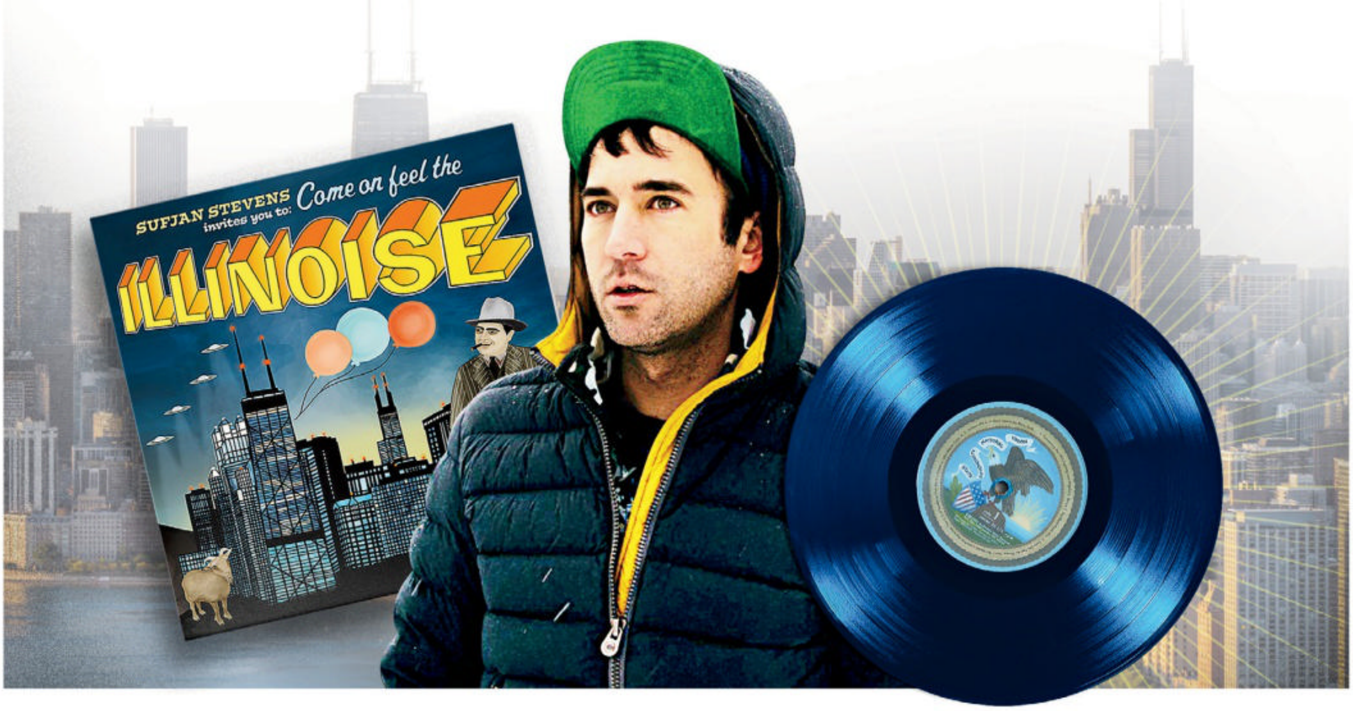
THE TWO-MINUTE GUIDE

Making Some "Illinoise"

Sufjan Stevens's sweeping ode to the Prairie State turns 20. Let's explore the album's enduring status as a cult classic.

By GRACE PERRY



SUFJAN STEVENS'S 2005 CONCEPT ALBUM ABOUT ILLINOIS IS INDIE FOLK, SURE, BUT SO MUCH MORE: WONKY TIME signatures, epic orchestral suites, vivid lyricism describing oft-forgotten figures in our state's history, and iconically hokey cover art inviting listeners to "come on feel the Illinoise." It's a critical darling and fun for the whole family, especially if your family includes an Illinois history teacher. And if you've never driven down DuSable Lake Shore Drive at night blasting the anthemic earworm "Chicago," I implore you to drop everything and do so now. I'll wait.

The Artist

When he wrote the album, Stevens was working in publishing in New York and doing music on the side. It's safe to say the LP—released in July 2005, when he was 30—made music a full-time gig for him, though I'm sure the book world would be *delighted* to end his two-decade hiatus from the industry.

The Gimmick

Despite how its cover is styled, the album is not actually titled "Come On Feel the Illinoise" but rather simply *Illinois*. It is the second installment of Stevens's Fifty States Project: his quest to write an album about every state in the country. The first was an ode to his home state, *Michigan*. Stevens later brushed off the 50 states goal as kind of a joke. "I have no qualms about admitting that was a promotional gimmick," he told *The Guardian* in 2009. Stevens has yet to release another state-inspired epic. (He intended to put out a single on Rhode Island but never did.) How lucky are we that he ticked the Land of Lincoln off the list before losing steam?

The Deep Cuts

To say Stevens hit the books while writing *Illinois* is an understatement. The songs are chock-full of Prairie State history references, including the Lincoln–Douglas debates of 1858; serial killer John Wayne Gacy; poet Carl Sandburg; the 1893 World's Columbian Exposition; Casimir Pulaski, the locally celebrated Polish-born American Revolution hero; and, my personal favorite, "A Short Reprise for Mary Todd, Who Went Insane, but for Very Good Reasons." Were Stevens to release a 20th-anniversary addendum to *Illinois* in the form of bonus tracks, I hope he would include a banjo-forward retelling of the Great Cicadapocalypse, an epic full-choir backing for the Cubs' World Series win, and an introspective crooner for Rahm Emanuel titled "A Pinkie, a Prom Night, a Presidential Chief of Staff."

The Legacy

These days, Stevens's lyrics center less on state histories and more on raising the question, "Is this about Jesus or gay sex?" The Fifty States Project may have died, but *Illinois* lives on somewhere unexpected: Broadway. The album inspired a Tony Award–winning musical titled *Illinoise*, focused on a group of hikers telling their life stories around a campfire. But perhaps more impressive than statuettes, *Illinois* has stood the test of Chicagoans Yapping About Chicago. When art is (a) good, (b) made expressly about Chicago, and (c) feels authentic to the city, Chicagoans will vow to sing its praises until the day Lake Michigan runs dry. Suffice it to say, *Illinois* has joined the likes of *Ferris Bueller* in this hallowed category. We'll check in with you in 2042, *The Bear*.

PHOTOGRAPHY: (ALBUM) ASTHMATIC KITTY; (STEVENS) EMMANUEL AFOLABI

Photo illustration by JOE DARROW

THERE'S NOTHING PLAIN ABOUT
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The person who coined the term “Great Plains” got one thing right. They’re great. But that second word—plain—is just plain wrong. They should have been called the Great Stunningly Majestic and Shockingly Gorgeous Landforms or something, because “plain” just doesn’t capture the way they knock your socks off. So pack some extra socks and visit Nebraska. **It’s everything you were unexpecting.**

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Summer's Required Reading

From stories steeped in the rhythms of the city to a lighthearted romance, these new novels by Chicago-connected authors provide ample beach-chair fodder. By KELLEY ENGELBRECHT

DEFIANT ACTS

by James Stewart III

Stewart, an educator and organizer who lives in Edgewater, debuts with a novel about a working-class interracial couple living in Chicago in the early '90s. Moving between the past and present and among multiple perspectives, the book is a beautifully constructed mosaic of a family's story as well as an examination of the complexities of identity.
May 17

FAN FAVORITE

by Adrienne Gunn

A Chicago copywriter in the thankless throes of Tinder and Hinge decides to DM her way onto a dating reality show after she learns her high school sweetheart has been cast as the lead. Pop-culture-obsessed Gunn (a *Chicago* contributor) crafts a witty LOL rom-com that explores the risks we take to get our happily ever after.
June 24

A SMALL DISTURBANCE ON THE FAR HORIZON

by Richard Babcock

With precise, descriptive prose, *Chicago*'s former longtime editor in chief unwinds the aftermath of a murder in the Nevada desert in the 1950s. As two adulterous lovers and a troubled teenage boy wrestle with the implications of their actions, they seek redemption under the ominous shadow of nuclear bomb tests.
July 15

THE EL

by Theodore C. Van Alst Jr.

On a hot August day in 1979, a book-smart, street-smart Indigenous teenager named Teddy leads a crew of fellow gang members on an epic journey across Chicago. The author, a former gang member himself who grew up in Rogers Park, follows Teddy as he navigates the city via the L: the hostile territories, the secret routes, the hidden alleys.
August 12

THE GOSSIP COLUMNIST'S DAUGHTER

by Peter Orner

Days after JFK's assassination, Cookie Kupcinet—daughter of Chicago newspaper legend Irv Kupcinet—was found dead in her Hollywood apartment. Originally from Highland Park, Orner tells this infamous true story through the voice of a fictional narrator, who becomes fixated on the murder as his life in Chicago unravels.
August 12

LOVE IS AN OPEN BOOK

by Chandra Blumberg

To help with her writer's block, a romance novelist's best guy friend suggests they go on a series of dates to test out old love tropes, but neither is prepared for the spark that inevitably ignites. Blumberg, who moved to Chicago from Michigan after college, revives the classic will-they-or-won't-they.
August 12

LEVERAGE

by Amran Gowani

When hedge fund manager Ali Jafar loses $300 million in a single afternoon, he's given an ultimatum: Recover the money in three months, or take the fall for an insider-trading investigation into his firm. With equal parts nuance and absurdity, Gowani brings his insight as a former Wall Street analyst to bear in this thriller.
August 19

Illustration by MAR HERNÁNDEZ

THE REGIMEN

Pascal Ibgui

Golden Bachelorette **heartthrob, avid shutterbug, croissant indulger**

By KELLY AIGLON

PASCAL IBGUI RECENTLY HAD to remove his name as a stylist option in his salon's online booking system. As the longtime owner of Pascal Pour Elle in Glencoe, the 70-year-old was ready to slow down – but scores of female clients were having none of that. Chalk it up to Ibgui's memorable role on *The Golden Bachelorette* last fall, in which he famously self-eliminated as a finalist for Joan Vassos's heart. Ibgui's turn in the spotlight inspired him to return to an early passion: photography. Born in Paris, he worked fashion runways there before moving to Chicago to become a stylist. Yet he never shook his love for the camera. Now living in Lincoln Park, Ibgui is out every day taking pictures after a rigorous workout. And he's intent on spreading the gospel: He donates money to FreshLens Chicago, a free photography program for underresourced students. "I was one of those kids once," he says. "I grew up with nothing."

WAKE AND GRIND

"I always make my bed when I get up. I'm a bit OCD in that way. Five days a week, I go to the gym and try to change things up—it could be treadmills, running, biking, StairMaster, stretching, free weights. It's my way of cross-training. I belong to two gyms. I usually go to Midtown Athletic Club. But for an even longer workout, I go to East Bank Club, where it's more like a country club."

LIGHT BITES

"Before I go to my office, it's time for a simple breakfast: egg white bites or yogurt parfaits. On the weekend I might cheat and grab a chocolate croissant from Whole Foods. I eat healthy, but every now and then I have the urge."

THE DAY IN FOCUS

"When I'm not working, I may walk or get on my Vespa and pick a destination to take photographs. I spent $30,000 on equipment, including a vest that holds three cameras. Street photography, no fancy lights, is what I love. It's a way to express what I see, and it relaxes me, takes me away from work and the pressure of business. That's my 'me' time."

GOING THE DISTANCE

"I try to take a few big trips a year. Recently, it's been Nairobi and Poland. I love to experience different cultures, food, and beliefs. It's the way you learn about life."

Photograph by LISA PREDKO

PHOTOGRAPHY: (VESPA) NERTHUZ/GETTY IMAGES; (PARFAIT) JENIFOTO/GETTY IMAGES; (CROISSANT) NATALIA ZAKHAROVA/GETTY IMAGES

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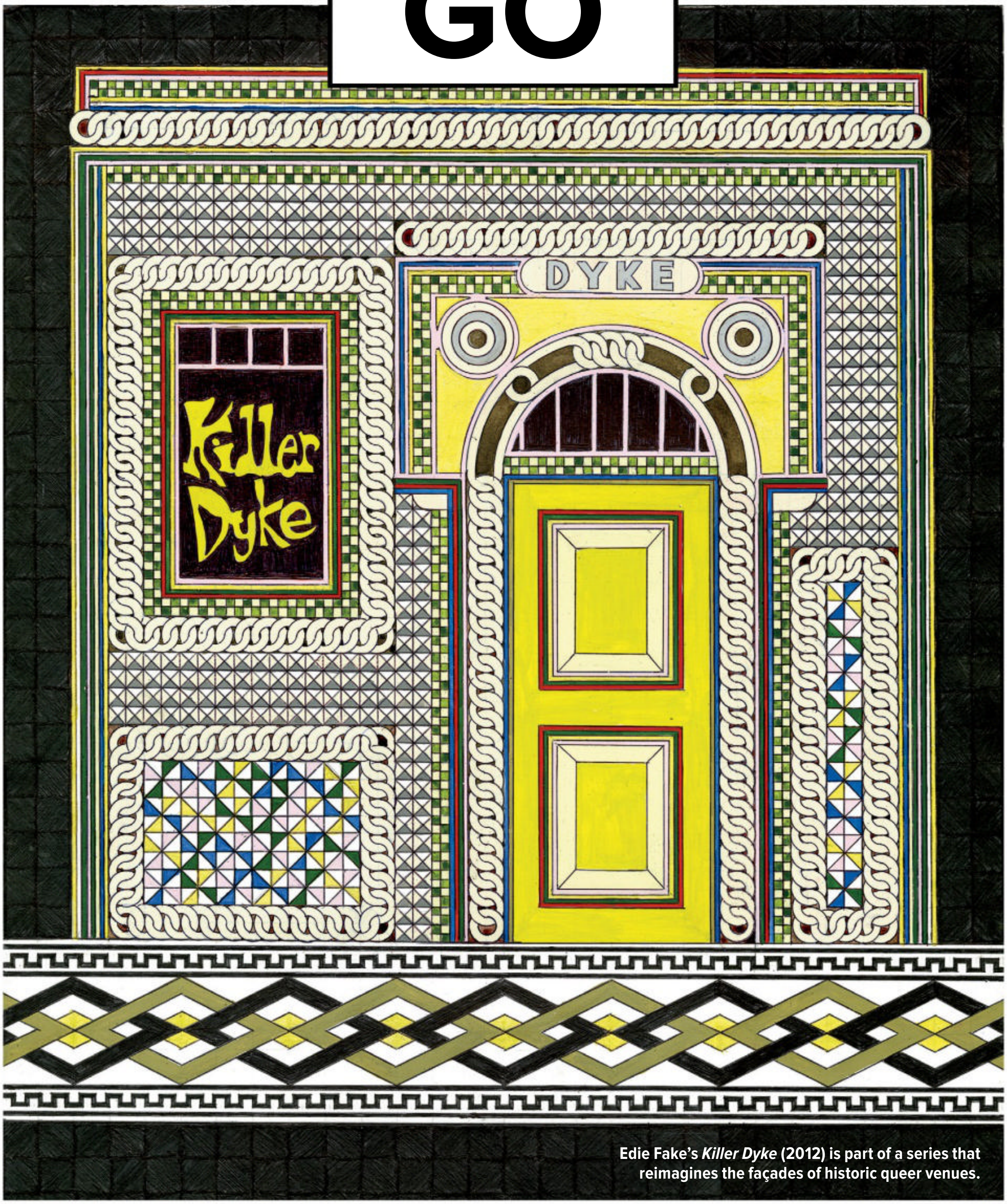


Edie Fake's *Killer Dyke* (2012) is part of a series that reimagines the façades of historic queer venues.

A Walk in the Garden

A new MCA exhibition reconsiders generations of local queer art—and the activism that inspired it.

By WEB BEHRENS

ARTWORK: COURTESY OF THE ARTIST AND WESTERN EXHIBITIONS

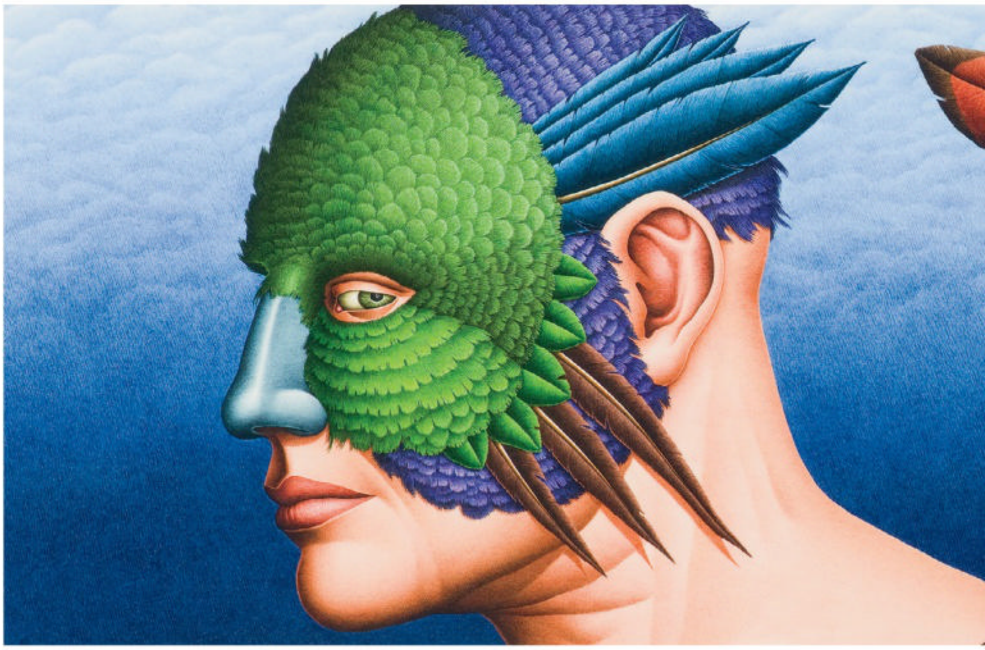
***URBS IN HORTO*, THE CITY'S** official motto, is Latin for "city in a garden" – a phrase familiar mostly to local tour guides, historians, and fans of Fall Out Boy, who used it for the title of a rocking 2018 ode to Chicago. It's meant as a boast about our park system, but for Museum of Contemporary Art Chicago assistant curator Jack Schneider, it carries a different association: "I've always found that motto subtly fruity."

That's why he made it the title of an ambitious new group exhibition at the MCA focusing on local LGBTQ life, from the early days of the AIDS pandemic to the current struggle for transgender rights. *City in a Garden: Queer Art and Activism in Chicago*, running July 5 through May 2026, comprises 45 years of paintings, sculptures, photographs, periodicals, and direct-action paraphernalia.

"In my own research on queer art and activism, I noticed that most accounts are myopically focused on New York City and, to a lesser extent, San Francisco," says Schneider, 33, who has a master's in art history from the University of Chicago. "So that became the angle of this project: There's a gap here. There's never been a museum exhibition that focused on queer art history in Chicago."

Schneider selected more than 80 works, arranging them into five thematic categories that take viewers on quite a heady trip, one that doubles as a history lesson. In the Club section, for example, the late Luis Medina's fetish photos from the early 1980s hit like pulse-pounding poppers. In Street, scathing editorial cartoons about the AIDS crisis by the late Danny Sotomayor are a burning shot of Fireball. In the concluding Utopia, Evanston native Edie Fake's 21st-century drawings, blending real Illinois architecture with fantasy elements, provide a soothing sip of matcha.

The MCA leaned on its own collection but also borrowed work from many sources, including School of the Art Institute professor Mary Patten, who kept a personal archive of queer-activist memorabilia from the late '80s and early '90s.



ARTWORK: COURTESY OF THE ARTISTS AND MCA CHICAGO

Another pillar source: notable HIV/AIDS physician and researcher Daniel S. Berger, who in 2010 founded Iceberg Projects, a noncommercial gallery in Rogers Park that focuses on LGBTQ artists. He began collecting such works during the early years of the AIDS crisis: "I had many patients connected to the art world – artists, curators," Berger recalls. "The topic of AIDS politics was always top of mind – we always talked about that – so art became very important to me. I felt the passion and strength in many of the works being created by queers around that time. It was also a really good distraction from the horrors I faced in the clinic. For me, collecting art is about activism. It gives attention not just to the artist but to the messages they're putting out."

"The show frames the city as a metropolitan sanctuary for queer people. You get an idea of what Chicago *could* become."

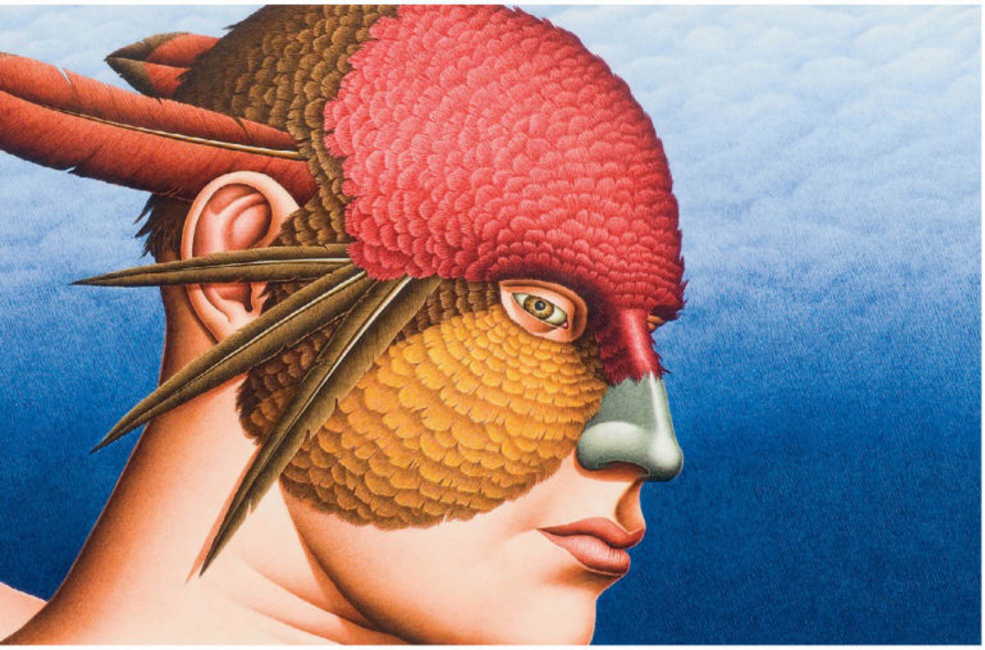
–Jack Schneider, MCA assistant curator

Some of the exhibition's most striking work is the photography, which bolsters the time-capsule feel. That includes the work of Patric McCoy, a retired EPA scientist who became a shutterbug in the 1980s, carrying his 35 mm camera whenever he left his South Shore home. He found a group of men eager to peacock for his lens at the Rialto Tap, a long-defunct South Loop pub and sanctuary for queer Black Chicagoans. "I loved that place. It was a dive bar, but it was Cheers too," McCoy recalls.

The exhibition features five of his shots. As McCoy notes, "It's a photodocumentation of a phenomenon that existed but was lost. Subsequent generations don't have the knowledge of what it was like. They think Boystown is the greatest thing since sliced bread."

In that same era, Doug Ischar was photographing North Side gays at the Belmont Rocks, a stone-and-grass stretch of the lakefront where they gathered to socialize, sunbathe, and cruise. Four of those images from Berger's collection landed in the exhibition. "It's a really beautiful view of

***City in a Garden: Queer Art and Activism in Chicago*, an ambitious 11-month-long exhibition, opens July 5 at the MCA. The survey includes (from top): *Forktailed Wood Nymph and Ruby-Topaz Hummingbird* (1982) by Robert Lostutter; an untitled sculpture from 2023 by Chiffon Thomas; *Marginal Waters #9* (1985) by Doug Ischar; and *Two Young Men and Waves* (1985) by Patric McCoy.**



cherry Coke

PHOTOGRAPHS OF THE ARTWORK: (SCULPTURE) KARL PUCHLIK; (*NYMPH*) NATHAN KEAY

how the community had a safe and free place along the lake," says Berger. "But that space no longer exists." In 2003, the city replaced the uneven limestone slabs with a concrete retaining wall, removing a piece of the community in the process. "There was a lot of graffiti created by queers on the stones. Those were historical reference points."

Given the tumultuous times represented in the exhibition, some degree of elegy is unavoidable. But *City in a Garden* is also a celebration, a call to action, and a hopeful prayer for the future. "To a certain extent, the show frames Chicago as a metropolitan sanctuary for queer people," says Schneider. Hence the title of its final section: "I'm not arguing Chicago *is* a utopia, but you can get an idea of what this speculative city in a garden might look like – an idea of what Chicago *could* become."

AGENDA

Top 20 reasons to fill up your calendar this summer

By WEB BEHRENS

1 2 3 4 5 6 7 8 9 10

THEY'LL TAKE US THERE

This year's Chicago Blues Festival features not only Bobby Rush (no, not *that* Bobby Rush) in Bridgeport and Mavis Staples in Millennium Park but a tribute to homegrown Chess Records. *June 5–8. chicagobluesfestival.us*

WE'RE ALL MAD ABOUT THIS

Cue Cheshire Cat grins: The buzz about Christopher Wheeldon's *Alice's Adventures in Wonderland* is so strong, the Joffrey Ballet booked an extra-long run. *June 5–22. joffrey.org*

SICK JOKES

After a long absence, Amy Morton returns to Steppenwolf, playing a quirky caregiver in the dark comedy *You Will Get Sick*. *June 5–July 13. steppenwolf.org*

THE BECHDEL ZEST

MacArthur genius Alison Bechdel discusses her new graphic novel, *Spent*, which includes characters from her cult classic *Dykes to Watch Out For*. *June 7. chicagohumanities.org*

FEED YOUR HEAD

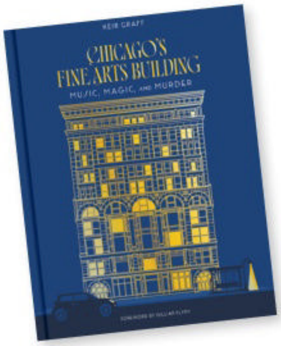
A two-day EDM fest, Beyond Wonderland brings psychedelic music and art to Northerly Island. The Chicago-centric Caterpillar's Garden stage includes DJ Gene Farris. *June 7–8. beyondwonderland.com*

OTTOMANIA

A world-premiere satire, *Iraq, But Funny* retells playwright Atra Asdou's family history, stretching from the Ottoman Empire to present-day United States. *June 7–July 20. lookingglasstheatre.org*

THE TIMES OF HER LIFE

Both a coming-of-age and an end-of-life fable, bittersweet Tony-winning tuner *Kimberly Akimbo* finally arrives here, anchored by the marvelous Carolee Carmello. *June 10–22. broadwayinchicago.com*



THE STORY OF 10 STORIES

Local author Keir Graff chats about his handsome new coffee-table history, *Chicago's Fine Arts Building: Music, Magic, and Murder*—at the building itself, natch. *June 13. exileinbookville.com*

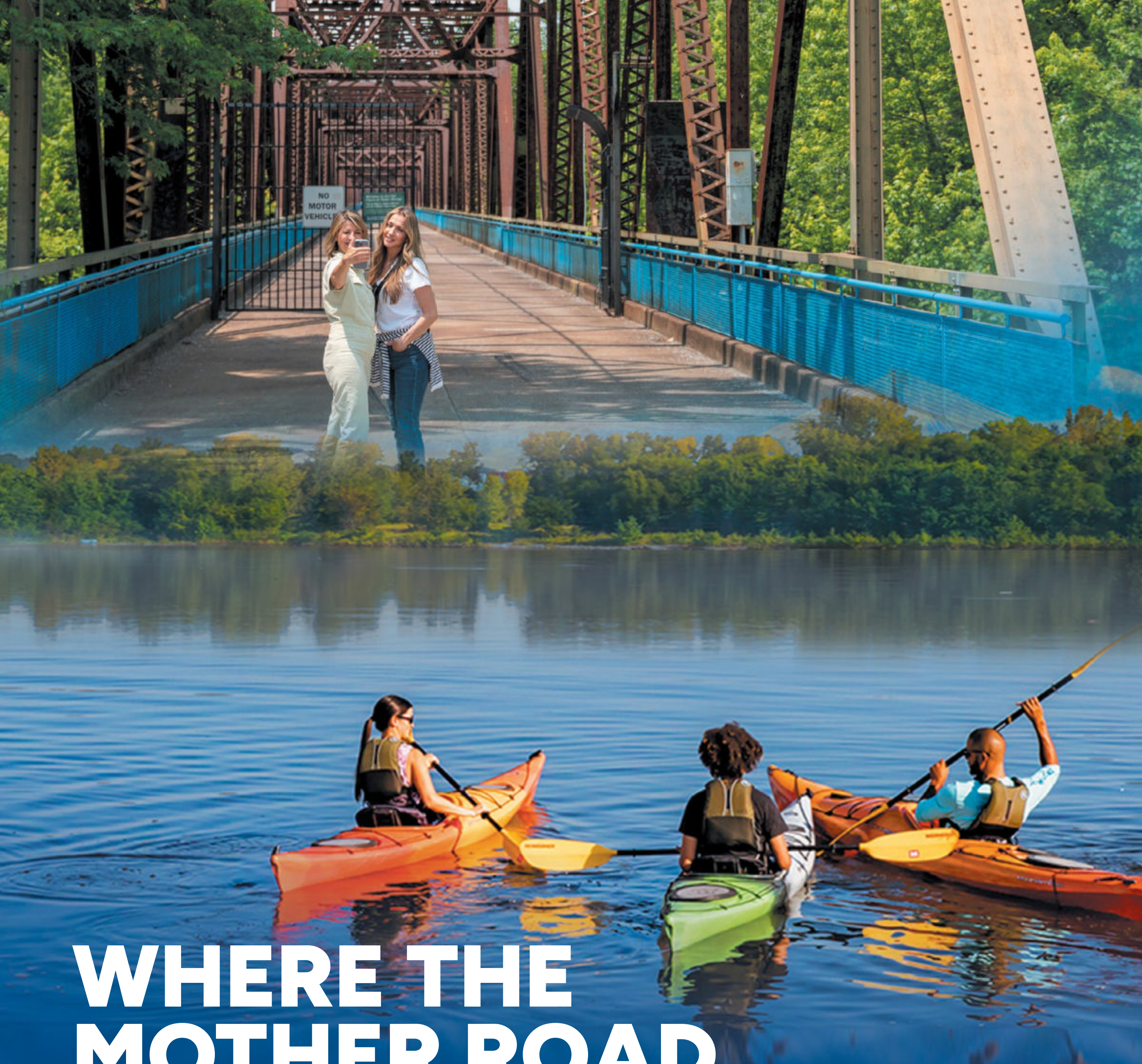
OH, DARLINGSIDE

Underrated Darlingside was cofounded by Evanston native Harris Paseltiner, who helps craft folk-rock harmonies that make angels weep with joy. *June 20. oldtownschool.org*

MISS CELIE SINGS THE BLUES

It might piss God off if you don't notice the Goodman's new production of *The Color Purple*, directed by South Side native Lili-Anne Brown. *June 21–July 27. goodmantheatre.org*

PHOTOGRAPHY: (BLUES FEST) PATRICK L. PYSZKA/CITY OF CHICAGO; (*ALICE*) TODD ROSENBERG; (*GET SICK*) SANDRO MILLER; (BEYOND WONDERLAND) DON IDIO; (*KIMBERLY AKIMBO*) JOAN MARCUS; (BOOK) COURTESY OF TROPE PUBLISHING CO.



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AGENDA

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HE AIN’T HEAVY

Standup comedians, podcasters, and real-life relatives Leah and Andrew bring their brother-sister act, the Rudick Siblings Tour, to Wicker Park. *June 22. thedentheatre.com*

RAVE TO THE RHYTHM

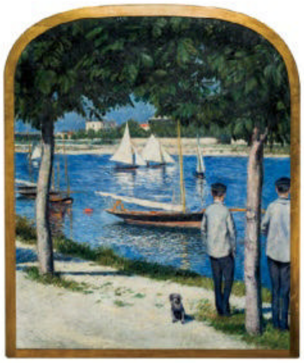
Third Coast Percussion, Chicago’s Grammy-winning quartet, honors its 20th anniversary with Rhythm Fest, a daylong celebration featuring various percussion legends. *June 28. thirdcoastpercussion.com*

THE GREAT WORK BEGINS

Acclaimed storefront troupe Invictus Theatre wrestles with *Angels in America*, Tony Kushner’s epic two-show cycle. *June 28–Sept. 7. invictustheatreco.com*

JUSTICE LEAGUE OF LIBERTYVILLE

Lake County’s Dunn Museum expands to host *Alex Ross: Heroes & Villains*, featuring supersize portraits of Marvel and DC icons. *June 28–Jan. 20. lcfpd.org/museum*



IT’S RAINING MEN

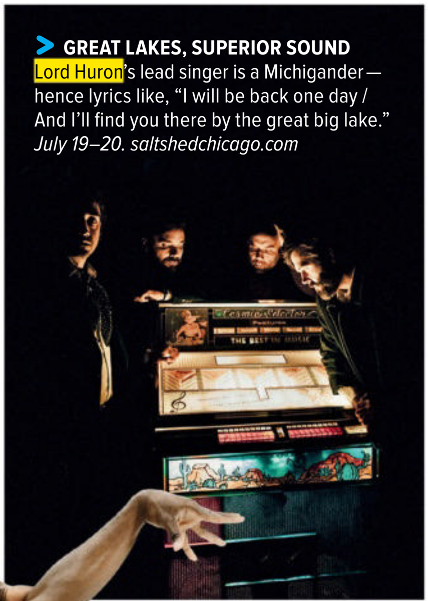
Following a Musée d’Orsay debut, *Gustave Caillebotte: Painting His World* comes to the Art Institute, home of the artist’s 1877 masterpiece, *Paris Street; Rainy Day*. The exhibition examines Caillebotte’s unconventional focus on the male figure. *June 29–Oct. 5. artic.edu*

DIVA’S CREED

Acclaimed soprano Janai Brugger’s two-night performance at the Grant Park Music Festival includes *Credo*, a work by pioneering Black composer and fellow native Chicagoan Margaret Bonds. *July 10–11. grantparkmusicfestival.com*

TASTE OF THE TOWN

Come hungry to Chicago’s Best Restaurants, a tasting party held by *Chicago* magazine at Galleria Marchetti and filled with delectable bites featured in the upcoming *The Chicago Cookbook, Vol. 2. July 16. chicagomag.com/cbr*



GREAT LAKES, SUPERIOR SOUND

Lord Huron’s lead singer is a Michigander—hence lyrics like, “I will be back one day / And I’ll find you there by the great big lake.” *July 19–20. saltshedchicago.com*

WHERE IT’S AT

Eight-time Grammy winner Beck has his own band, sure. But for this Ravinia concert, the eclectic musician is backed by the CSO. *July 23. ravinia.org*

NORTH SHORE SATURATION

Dance troupe the Seldoms bring *Superbloom*—a multimedia collision of movement, animation, and live music, inspired by the wildflower phenomenon—to a fitting venue: the Chicago Botanic Garden. *July 25–27. chicagobotanic.org*

PHOTOGRAPHY: (SIBLINGS TOUR) COURTESY OF THE ARTISTS; (RHYTHM FEST) RICH POLK; (CAILLEBOTTE) CHRISTIAN BARAJA SLB; (FOOD) JEFF MARINI; (LORD HURON) CHRISTIAN WAITE; (*SUPERBLOOM*) ANDREW GLATT

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THE COLOR PURPLE
THE MUSICAL

DIRECTED BY **LILI-ANNE BROWN**
BASED ON THE NOVEL BY **ALICE WALKER** AND **THE WARNER BROS./ AMBLIN ENTERTAINMENT MOTION PICTURE**
BOOK BY **MARSHA NORMAN**
MUSIC AND LYRICS BY **BRENDA RUSSELL, ALLEE WILLIS** AND **STEPHEN BRAY**

Twenty years since its Broadway musical debut, *The Color Purple* is reborn in Lili-Anne Brown's revelatory production—"perfection on every level!" (*Chicago Sun-Times*).

It's a celebration of life, hope and the healing power of love! The musical stage adaptation of Alice Walker's Pulitzer Prize- and National Book Award-winning novel is a heart-rending, yet ultimately joyous, story of a young woman's perilous journey of personal awakening in the American South. Come ready to shout in church, stomp at the juke joint, laugh and cry with unforgettable "come-to-glory gospel hymns, down-and-dirty bump-and-grinds, jazz that stutters, dips and dives, and gorgeous alto arias" (*Chicago Sun-Times*).

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TABLE

Johnny Clark at Parachute HiFi

Lounge Music

Charis and Parachute HiFi are jumping on the trend of vinyl-centric listening bars. By PETER GIANOPULOS

Photography by LUCY HEWETT

LISTENING BARS, WHICH ARE HOT THESE DAYS, DRAW INSPIRATION FROM Japanese jazz kissas, 1920s-era cafés where guests sipped drinks while listening to vinyl. Modern versions feature fancy speaker systems, records that reflect owners' tastes, and drinks worthy of any top cocktail bar. Here's how two local newbies, Charis Listening Bar and Parachute HiFi, stack up.

Gina Hoover at Charis

Charis's Alex Jandernoa

Airplane Snack at Parachute

CHARIS LISTENING BAR
3317 S. Morgan St., Bridgeport

Liner notes Owner Alex Jandernoa had been sketching out plans for Charis—his mother's middle name—in notebooks for seven years. The result is a 35-seat no-reservations bar that looks like your coolest friend's well-curated Chicago basement but serves suave drinks inspired by Jandernoa's global travels as a former brand director for a boutique spirits producer.

The beats Most of Charis's vinyl is Jandernoa's own, though Andrew Mitchell of 606 Records in Pilsen adds to the collection each month. Jandernoa's staff also splices in personalized picks. Expect an eclectic soundtrack, which shuffles among jazz, '70s soul, funk, and under-the-radar independent finds, all pumped through expertly calibrated Klipsch speakers.

Sweetest decor element Every photograph and bookshelf curio, from wooden ducks to sports trophies, tells a story. But the stained glass centerpiece by Bridgeport artist Ben Houtkamp is special. Designed in consultation with Jandernoa and his mother, it leverages Japanese color theory to capture the way dappled sunlight filters through the green foliage onto the beaches in Michigan, where Jandernoa grew up.

The sips Beverage director Gina Hoover, formerly of Cure in New Orleans, honors our city's multiethnic neighborhoods as only a transplant could. Their Green Street Emerald—Chinatown meets Bridgeport—blends baijiu and green curry. The Faye Geau, their playful take on Michigan's favorite pop, Faygo, mixes Faccia Brutto Amaro Alpino with a housemade berry cordial and tastes like a Midwestern play on an Aperol spritz.

The grub Strictly BYO, but once you claim a seat, the staff will reserve it so you can then grab takeout from local eateries, including Antique Taco and Kimski.

Bonus track Spirit-free drinkers, fear not: There are alcohol-free alternatives for every cocktail on the menu.

PARACHUTE HIFI
3500 N. Elston Ave., Avondale

Liner notes When James Beard Award winners Beverly Kim and Johnny Clark decided to flip their Michelin-starred Parachute into something more casual and vinyl friendly, they channeled the gonzo spirit of Gopchang Jeongol, their all-time favorite listening room in Seoul, South Korea. The vibe stayed laid-back, but the cocktails grew more sophisticated and the food more affordable.

The beats Most often it's guest DJs manning the decks, but Clark takes the helm one or two nights a week, playing '70s favorites, soul tracks, and Korean disco hits from the couple's personal playlist. Often showcased are cuts from a collection of 400 records bequeathed to Clark by Richard Wang, the late UIC jazz historian.

Sweetest decor element The vintage speakers—most ornamental, two slightly functional—that span the room's accent wall were sourced by friends and family. The real workhorses are the oversize '70s-era Altec Lansing Model 19 speakers behind the bar. They were hauled out of a collector's garage in Peoria and hand-wired by Clark.

The sips Think wickedly subversive. Rye whiskeys get fat-washed with cookie butter and mixed with allspice dram so they taste like a liquefied Biscoff cookie. And classic New York sours become Korean sours by pairing Buffalo Trace with Sannaewool Bokbunjaju (a Korean raspberry wine) and a ghost-pepper tincture, which mimics the sweet heat of Korean barbecue.

The grub A culinary mixtape that riffs on staples from Japanese izakayas, Thai noodle shops, and Korean pubs. Parachute's pad thai comes carb-loaded with tteokbokki rice cakes. The nigiri is brushed with a fruity umami glaze. And the two-napkin burger arrives face-planted in a rich beer cheese sauce made with Budweiser and bordelaise.

Bonus track A special section of sool (Korean for "alcohol") allows the curious to sample a wide range of Korean rice beers, soju, and plum liquors. ■

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Jason Vincent

Play Zone

Giant's test kitchen gives chefs – and diners – a chance to try new things. By AMY CAVANAUGH

JASON VINCENT, CHEF-OWNER OF GIANT, IS THE FIRST TO ADMIT THAT his restaurant was not firing on all cylinders coming out of the pandemic. "We were declining in sales, I wasn't checking the food, the screws were coming loose," he says. That changed this February, when the team started kicking around the idea of a test kitchen. On a rotating basis each night, the restaurant now adds four dishes, priced a bit lower, to its regular menu to showcase new things being tried out. "When I was growing up as a cook, I landed in a lot of places where I got to be creative," Vincent says. He wants to encourage the same kind of inventiveness: "We're using scraps and ingredients we already have in interesting ways."

Test kitchen offerings have included staples elsewhere that Giant had never served, like a cheeseburger, in this case made with steak scraps, and unique items like a single nacho stuffed with braised pork and a foie gras and blackberry jam Uncrustable. Chef de cuisine Mike Gaia created an olive oil cake so popular it's now on the regular menu.

The approach has changed the mindset in the kitchen, Vincent believes: "Being positive feels a lot better than being negative, and it gets better results." It also has been a hit with customers. Since the team makes only a few servings of each dish, diners have been coming early to ensure they can try them. "We're getting people in on Monday, Tuesday, and Wednesday at 5, when we're normally slow," says Vincent, who plans to keep the tactic going indefinitely. *3209 W. Armitage Ave., Logan Square*

THE FOUR BEST …

Frozen Drinks

1

HURRICANE at DAISY'S PO-BOY AND TAVERN

It's better than many of the ones we've had in New Orleans. With two types of rum, passionfruit, orange juice, and pomegranate, it's potent and tart and goes down almost too easy. *$15. 5215 S. Harper Ave., Hyde Park*

2

NEGRONI SLUSHY at PARSON'S CHICKEN & FISH

Chicago's OG slushy is still one of the greats. Local Letherbee gin and Misoo bitter aperitivo are rounded out with sweet vermouth and citrus for the perfect patio sipper. *$13. parsonschickenandfish.com for locations*

3

JACK AND COKE at BROKEN HEARTS

If you left Jack and Cokes in your rearview drinking mirror, this icy version will make you rethink that. *$14. 1009 W. Lake St., West Loop*

4

WHITE RUSSIAN at AVONDALE BOWL

With vodka, Maplewood coffee liqueur, coconut cream, and oat milk, this vegan twist on the bowling alley classic is just what to toast with after rolling a strike. *$12. 3118 N. Milwaukee Ave., Avondale* –A.C.

Photography by LUCY HEWETT

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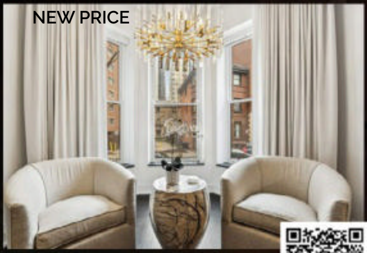

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REVIEW

Home Sweet Home

At Thalaiva's Indian Kitchen, flavors from the Kongu Nadu region take center stage. By JOHN KESSLER

THERE'S AN EXERCISE IN journalism classes that goes like this: Spend five minutes writing about your favorite food, and don't let the pencil leave the page. Then, working in pairs, read your essays aloud. Finally, you and your partner tell each other what you think the essays are *really* about. More often than not, the answers lie in one word: "home."

When the married couple Revathi Manoharan and Vinoth Raju opened Thalaiva's Indian Kitchen in 2018, they gave many immigrant Chicagoans a taste of home. The restaurant – forever packed, spilling out of its modest storefront space in downtown Park Ridge – cast a wide net over India. Raju's kitchen churned out a broad complement of dishes, everything from saag paneer to chicken vindaloo, but a deeper read of the menu revealed that home for these two was specifically South India. Unlike most other Chicago-area Indian restaurants, Thalaiva's ("the boss" in Tamil) showed its Southern soul with crisp dosas, fluffy idlis, and house curries enriched with coconut rather than dairy.

"South India" is a convenient shorthand for a big place. Just as the wholly different cuisines of New Orleans and the low country both contribute to what we think of as Southern food, the celebrated gastronomy of Chettinad in the east has little in common with the cooking from Kerala's Malabar Coast. Neither tasted like the food the couple grew up with in Kongu Nadu, a landlocked region of the Indian subcontinent.

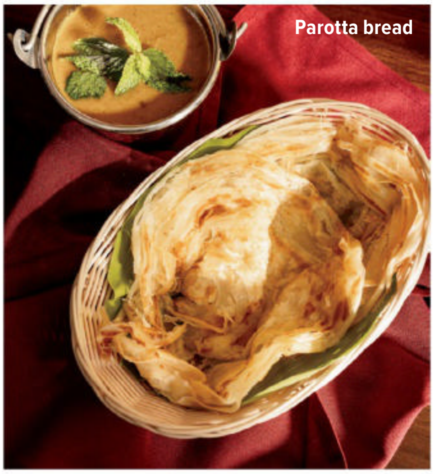
Early this year, they opened a second location of Thalaiva's around the corner to celebrate that region's cuisine, as well as Manoharan's hometown of Coimbatore, her family farm, and even the modest hut her grandmother grew up in, here represented by dun-colored walls painted with neli kolam, a geometric pattern of curving lines thought to be auspicious. It is a bold statement of identity and a total boss move. Diners (even South Asians, I suspect) will find many unfamiliar dishes listed alongside the pan-Indian standbys included for good measure. Some flavors will be novel and exciting, others comforting in their plainspoken homeyness. There are a lot of soups, sour ferments, and grains like millet. When you need to turn up the temperature, mop up hot-hot if simply spiced curries with the flakiest-ever parotta breads.

What you will have in abundance are questions, which the staff may or may not be available to answer, depending on how busy the restaurant is. I've been three times, thrown a lot of darts at the menu, and still feel there are too many dishes I haven't had, like millet porridge or deep-fried mutton balls. (It's a crime against restaurant criticism that I haven't tried the mutton balls; please forgive me.)

Yet I *have* tried a lot, enough to get you going on your Thalaiva's adventure. The obvious starting point is also the best: the thali, served here, South Indian–style, on a banana leaf. Not only does it look nicer than a naked steel tray, but it makes for a better dining experience if you eat the traditional way, with your fingers. (That's why you'll see many guests availing themselves of the prominent hand-washing station.) Whatever means of transport you use, the nonveg thali option offers tastes of the kitchen's signature dishes. Naatukoli kulambu, also called country chicken curry, is sweet with coconut, hot with chiles, and redolent of roasted cumin and coriander. Look for goat curry (notable for its

Photography by LUCY HEWETT

Revathi Manoharan and Vinoth Raju


Parotta bread

velvet-textured meat), a fish curry in bright tamarind gravy, and potato poriyal (a dry curry featuring toasted spices and flaked coconut) among the many silver cups and piles. You'll also find a taste of thalapakattu biryani. This is magic stuff, made from an aromatic short-grain rice called seeraga samba that has been cooked with so many seasonings it turns mahogany. It's more akin to African jollof rice than Hyderabad-style biryani and is thrumming with flavor.

From there, you might add in road kadai kaalaan, a street food fave made from mashed mushroom and cabbage fritters simmered in tomato gravy, or a Kongu Nadu–style dosa made with millet and sprouted moong dal; it's super tangy and nice with its mild coconut chutney. Or try some Chicken 65, snackable nuggets that taste great with a drink.

Speaking of drinks: There's a full cocktail bar with kooky blender offerings, like a pale green curry leaf margarita that's as icy as a Slurpee and packs a twangy punch. I'd also steer you to the Indian beers (there's a wide variety offered, but try the Flying Horse in a 22-ounce bomber) and a tasty housemade sarsaparilla soda called nannari sarbeth.

This South Indian drink works well with all the dishes from the Kongu Nadu menu, which have more verve than the standards on offer. Maybe the best advice I can offer is to leave your comfort zone and try something new. I couldn't tell you about the tandoori chicken here because the tandoori pomfret – a whole two-pound fish, split to the bone, rubbed with spice paste, blistered in the oven – was the centerpiece instead at our dinner, and it was grand.

I wish the menu were even more tailored to Kongu Nadu cuisine and that the servers and kitchen did a better job of pacing the meal. I'd love to get our appetizers, have the table cleared, then receive our entrées, but the food arrives in fits and starts. This may simply be growing pains as Raju and Manoharan figure this restaurant out.

The original Thalaiva's is closed for remodeling, but if all goes to plan, it will reopen for breakfast in the morning and biryani and snacks at night. As Manoharan explained this and her vision for the new place to me, I was reminded of one dish, kollu rasam. The blandest thing I tried, it's a porridge made from beady horse gram lentils, spices, and a bit of garlic. Yet there was something soulful and true about this dish, and I haven't stopped thinking about it. "Ah, yes, horse gram lentils are very typical of Kongu Nadu, and they're good for your health," Manoharan said. After a beat, she added: "The ones we use, they come from my family's farm."

THALAIVA'S INDIAN KITCHEN
★★
110 S. Prospect Ave.,
Park Ridge
■ **Dinner for two** $100 to $125
■ **Tip** Ask for "Indian hot" if you like it real spicy.

★ Recommended
★★ Very good ★★★ Excellent
★★★★ Exceptional

NEIGHBORHOOD FIND

Slow Burn

NINE GARDEN
2312 S. Archer Ave., Chinatown
■ **Perfect order** Shanghai smoked fish ($10), dongpo pork belly ($19), crab lion's head hot pot ($19)

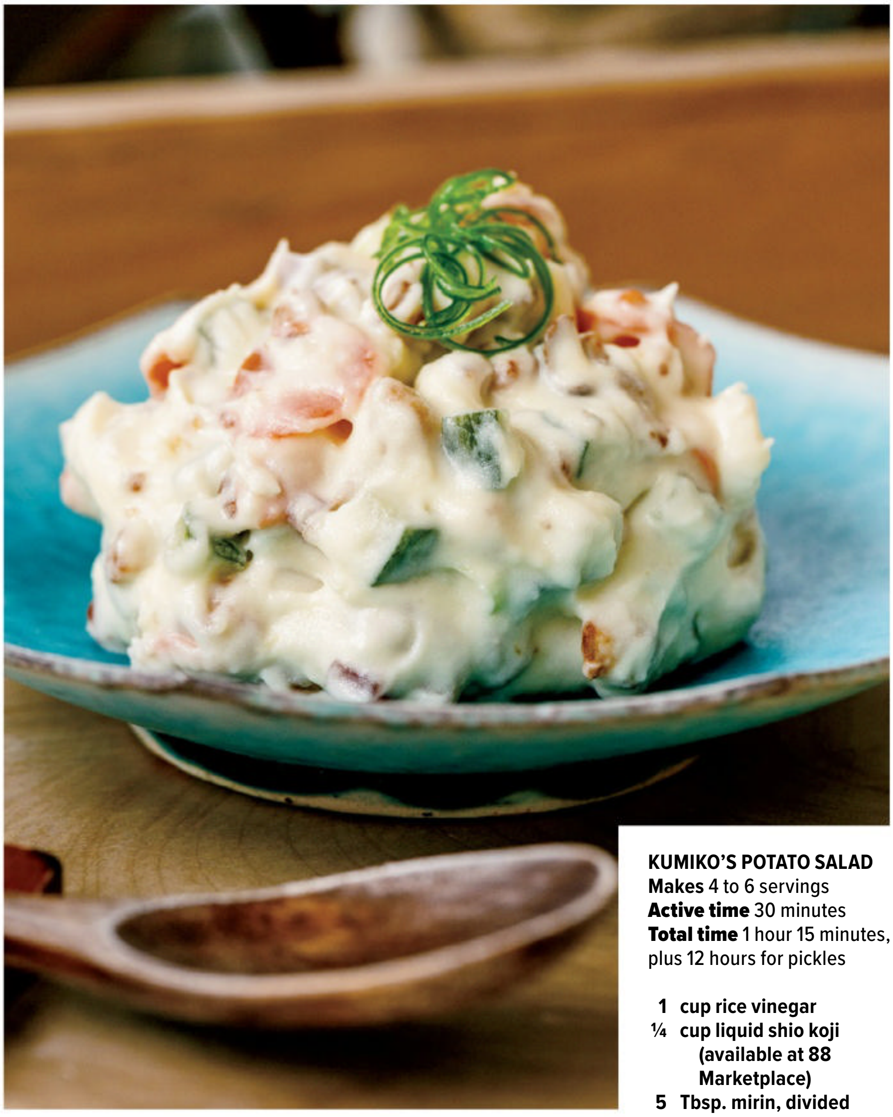
■ Although we were one of only three tables seated in the restaurant, it had become clear that no amount of waving would bring a server, so my wife took it upon herself to go into the kitchen. She soon emerged with our waiter, who wasn't bothered in the least. This sort of thing is par for the course at Nine Garden, yet I'll keep coming back—the service may be slow, but the folks at this sleekly decorated spot in a new strip mall are friendly. And most important: The Shanghai-style food is consistently solid to great.

Every order for me must include crab lion's head hot pot; the biggest, fluffiest, silkiest meatball possible, made from crab, pork, and a nice amount of fat, arrives in a clay pot of steaming clear broth with napa cabbage, mushrooms, and both chile and bell peppers. Pure magic. I also never miss the dongpo pork belly, a classic preparation of red-braised meat that has a quivering texture, sweet flavor, and shiny lacquer and is served over rice.

Many other dishes are highlights, like gnawable braised pig trotters and cold Shanghai smoked fish. It's all worth the trip—and arguably, the wait. But if having to hunt down the staff isn't your jam, there's always carryout. –J. K.

Crab lion's head hot pot

PHOTOGRAPH: (NINE GARDEN) JACLYN RIVAS



IN THE KITCHEN

Haute Potato

KUMIKO’S JULIA MOMOSÉ IS A MASTER of thoughtful, impeccably balanced cocktails inspired by her native Japan. Her potato salad calls for the same level of care, from pickling petite cucumbers in shio koji (fermented rice) brine to prepping both mashed and fried spuds. As you roll up your sleeves, know that each component has a role to play, and the end result is truly special. “It’s a play on textures,” Momosé says. “Creamy potatoes, crunchy pickles, roasted ham for savory depth, and crispy fingerlings for an addictive bite.” –CATE HUGUELET

KUMIKO’S POTATO SALAD

Makes 4 to 6 servings
Active time 30 minutes
Total time 1 hour 15 minutes, plus 12 hours for pickles

1	cup rice vinegar
¼	cup liquid shio koji (available at 88 Marketplace)
5	Tbsp. mirin, divided (available at 88 Marketplace)
1	Tbsp. plus 1 tsp. salt, divided, plus more for seasoning
2	Tbsp. plus 1 tsp. sugar, divided
4	small Japanese or Persian cucumbers
½	cup thinly sliced carrots
2	lb. Yukon Gold potatoes, peeled and cut into chunks
1	3-inch square kombu (available at 88 Marketplace)
½	cup Kewpie mayonnaise, at room temperature (available at 88 Marketplace)
½	cup cubed ham
½	lb. fingerling potatoes
	Neutral oil for frying
2	scallions, thinly sliced

1

Make the pickles: Heat rice vinegar, shio koji, 3 tablespoons mirin, 2 teaspoons salt, 2 tablespoons sugar, and ½ cup water in a saucepan over medium heat, stirring until salt and sugar dissolve. Let mixture cool to room temperature. Place whole cucumbers in a container and pour brine on top, ensuring cucumbers are submerged. Cover and refrigerate for at least 12 hours, then dice.

2

Prepare the carrots: In a small bowl, combine carrots with 1 teaspoon salt and remaining sugar. Let sit for 30 minutes to draw out moisture, then drain and set aside.

3

Mash the potatoes: Place Yukon Gold potatoes in a large pot. Add kombu and cold water to cover. Heat over high. Just before water begins to boil, discard kombu. Reduce heat to a simmer and cook potatoes until fork-tender, 12 to 15 minutes. Drain potatoes, then return them to the pot and mash. Rest potatoes until warm. Stir in remaining mirin, then fold in mayonnaise, adding a splash of ice water if mixture separates.

4

Roast the ham: While potatoes cook, heat the oven to 400 degrees and roast ham until lightly golden and crisp, about 10 minutes. Set aside.

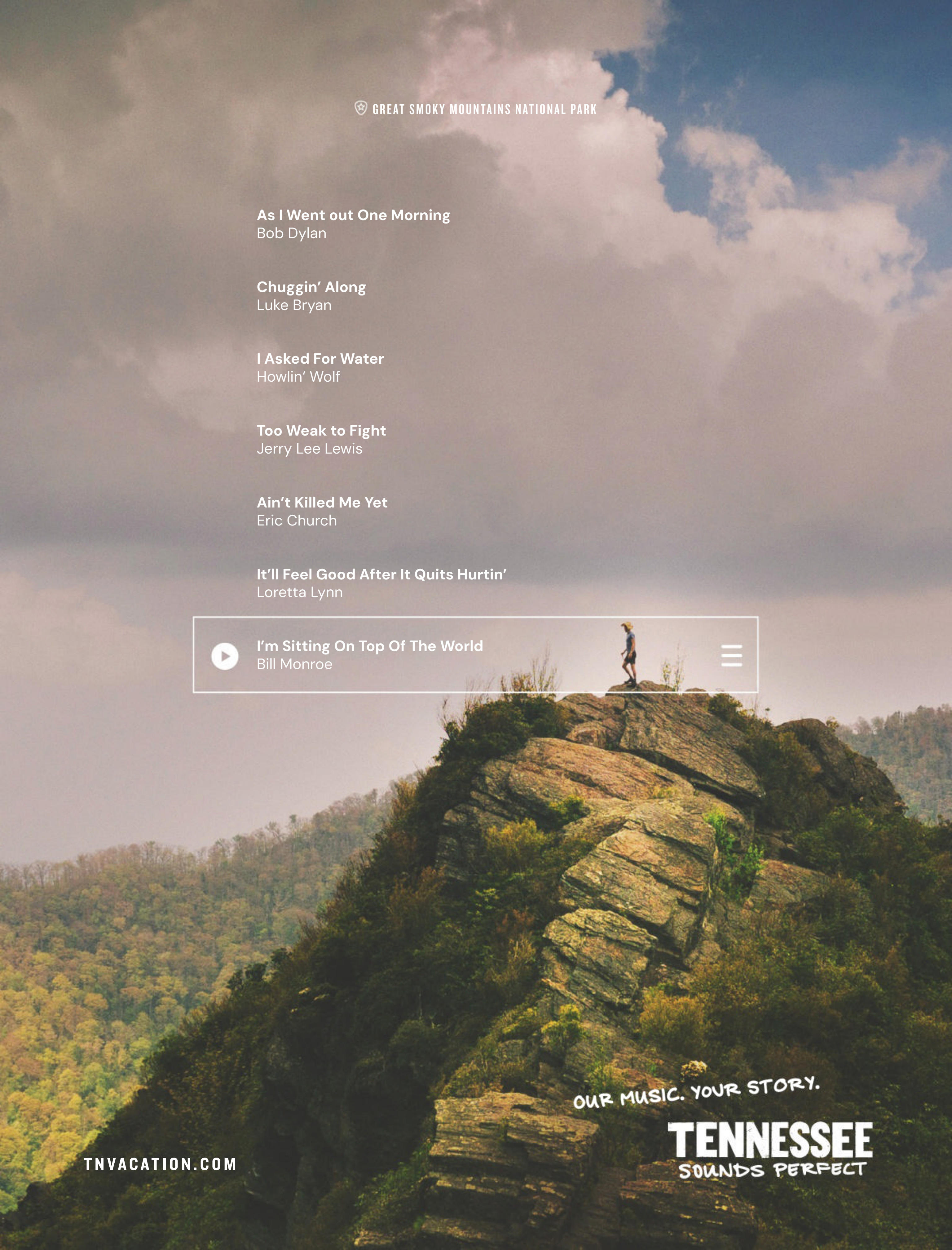
5

Fry the fingerlings: While Yukon Gold potatoes cool, boil fingerlings in salted water until tender, 10 to 12 minutes, then drain. While still warm, tear potatoes into irregular pieces. Meanwhile, heat 2 inches of oil in a deep pot over medium-high. When oil reaches 350 degrees, fry potatoes until golden and crispy, 3 to 5 minutes. Set on a paper-towel-lined baking tray and sprinkle with salt.

6

Assemble the salad: Season mashed potatoes with 1 teaspoon salt, then fold in ½ cup pickles, carrots, ham, and fried potatoes. Top with scallions and serve.

Photograph by JEFF MARINI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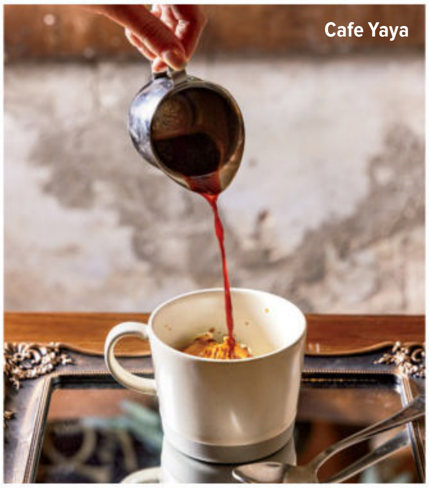
The Hot List

10 places everyone's talking about (in order of heat)



Cafe Yaya

Kanin

1 **CAFE YAYA** **What** A counter-service café from Galit with pastries by day and dinner by night. **Why** Zach Engel and his crew are slinging lamb burgers and tahini vermouth cocktails. **Where** *2431 N. Lincoln Ave., Lincoln Park*

2 **ZARELLA PIZZERIA & TAVERNA** **What** Chris Pandel and Lee Wolen tag-team this homage to classic Chicago joints. **Why** Opt for tavern- or artisan-style pizza, and end with coconut soft serve. **Where** *531 N. Wells St., River North*

3 **DEL SUR BAKERY** **What** Justin Lerias goes brick-and-mortar with his Filipino-Midwestern pastry pop-up. **Why** Join the line for clever offerings like longanisa croissants with soy caramel. **Where** *4639 N. Damen Ave., Ravenswood*

4 **KANIN** **What** Another cool Filipino mash-up; this one is a Filipino-Hawaiian bodega. **Why** Try the tamarind shrimp musubi, and grab the already famous ube-banana pudding for dessert. **Where** *5131 N. Damen Ave., Ravenswood*

5 **THE GREGGORY** **What** José Sosa (Ummo) decamped to South Barrington to open this sprawling resto. **Why** He taps an open-hearth kitchen for plates like a rotisserie-roasted prime rib. **Where** *100 W. Higgins Rd., South Barrington*

6 **NADU** **What** A vibrant dinner spot from Sujan Sarkar (Indienne) offering a Pan-Indian tour of regional dishes. **Why** Order prawns in masala, and pair them with an Indian wine. **Where** *2518 N. Lincoln Ave., Lincoln Park*

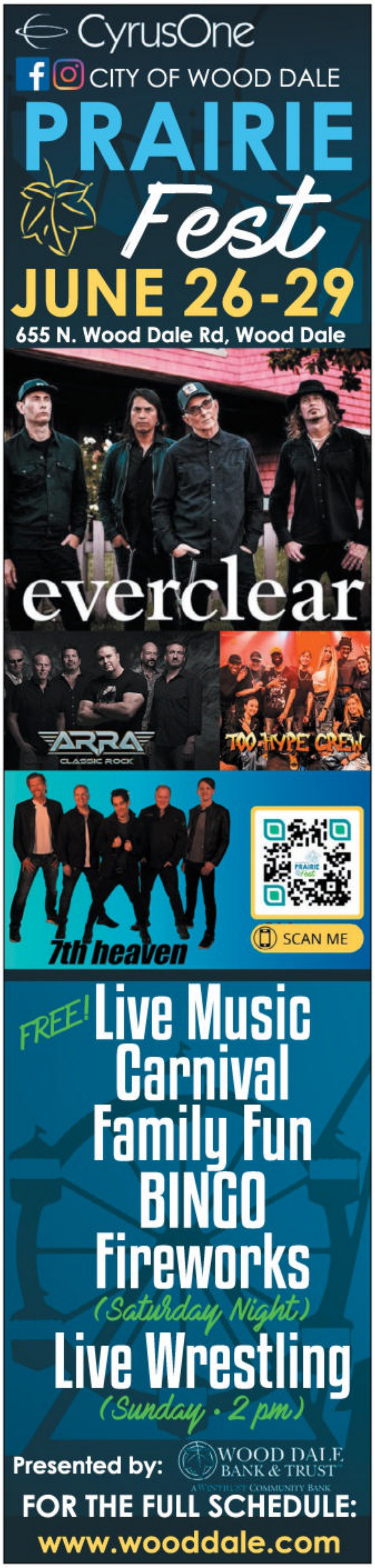
7 **RENDANG REPUBLIC** **What** Minahasa's John Avila is back. **Why** Snag Indonesian goodies like beef rendang. **Where** *3355 N. Clark St., Lake View*

8 **BEACHWATER BAGELS** **What** Bungalow by Middle Brow joins the bagel craze with a Saturday pop-up. **Why** These are made with sourdough and local grains and baked in the pizza oven. **Where** *2840 W. Armitage Ave., Logan Square*

9 **SIAM THAI EATERY** **What** A New York joint brings its Thai flavors to the South Loop. **Why** Share plates like red curry with duck and lychee while taking in the scene. **Where** *1329 S. Michigan Ave., South Loop*

10 **CARPENTER STREET** **What** Lola's on Carpenter 2.0. **Why** Nosh on steak frites in a slick room. **Where** *111 N. Carpenter St., West Loop*

PHOTOGRAPHY: (CAFE YAYA) COURTESY OF RESTAURANT; (KANIN) NOAH RABAYA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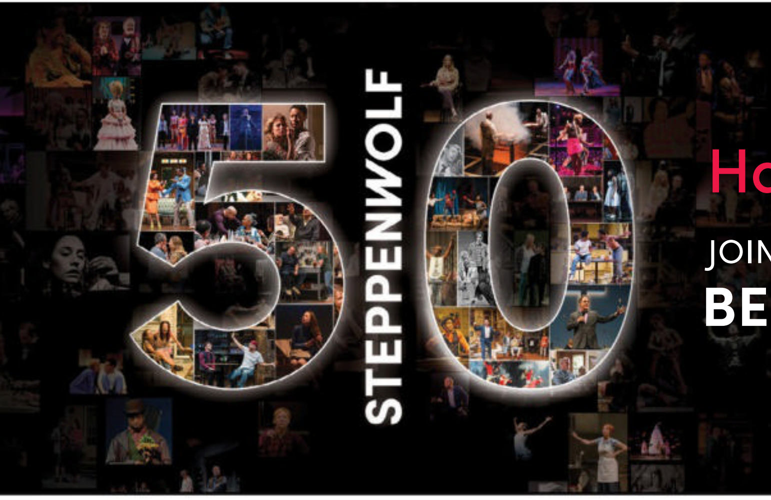

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Requiem for the Montrose Beavers

The author was delighted when the wood-chomping rodents surfaced at the harbor. Then one turned up dead. By ROBERT LOERZEL

FIRST I SAW THE TOOTH MARKS. WALKING AT THE MONTROSE Beach Dunes one morning in November 2020, I noticed some tree stumps clustered along the edge of Lake Michigan. A foot or so above the muddy sand, each came to a rough-hewed point, like the end of a pencil sharpened with a knife. Inch-square wood chips were scattered nearby. Surely, I thought, this must be the work of beavers. I imagined the big rodents spitting out those chunks as they gnawed through the trunks, knocking down these willows and hauling them away. But where had the beavers gone?

During that pandemic year, I'd been spending more time watching the city's wildlife. But I'd never seen beavers outside of a zoo. And I didn't know much about them. I soon learned that they construct their homes out of branches and mud. These lodges are often located on the bank of a pond, with an underwater entrance. Gazing around the Montrose Beach Dunes – best known as a summer nesting ground for those beloved piping plovers – I didn't see anything that looked like a lodge.

After a few months of fruitless hunting, I received a tip on Twitter from a fisherman with the username @mrbigstevo. He said he'd often seen a beaver swimming at 3 or 4 a.m. along the walls of Montrose Harbor – half a mile from the dunes where I'd been looking. The animal "would hop out and go back into the golf course over there," Mr. Big Stevo told me, referring to the nearby Sydney R. Marovitz Golf Course.

Sure enough, at the pond on the course's north end, I spotted a mound of branches. Those branches hadn't just floated to that spot – something had arranged them into a structure roughly a dozen feet wide. That must be where the beavers live, I thought. But to catch a glimpse of these mostly nocturnal creatures, I figured I'd need to get up before sunrise.

When I arrived one morning in April 2021, the eastern horizon was turning pink but the sky overhead was still dark. At 6:06 a.m., I spied something moving across the pond's surface. In the low light, it looked almost like a log, but it had eyes and ears. By the time the sun rose at 6:23, the furry creature had submerged itself, vanishing from sight. My pictures of it were dark and grainy, and I wondered if it might be a muskrat, a mammal that can be mistaken for a beaver. But when I posted my photos on Twitter and the app iNaturalist, other people verified the species. "In short, sir, you have seen a Beaver!" @gregpyke46 tweeted. This would be the first of my many such encounters – 54 over the next three years, to be precise. I kept a detailed tally of my sightings. Isn't that what any normal person would do?

"No animal has been more important to the natural and social history of this region than the beaver," Joel Greenberg wrote in his 2002 book, *A Natural History of the Chicago Region*. Indeed, these engineers of the animal kingdom transformed the land, building dams that created ponds and wetlands. And their dense, water-repelling fur was highly desired by humans, who turned those pelts into fancy hats. But

Beavers shaped the history of the Chicago area, but they largely disappeared thanks to humans. ↓

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Photo Illustrations by JOE DARROW | Photography by ROBERT LOERZEL

trapping – and destruction of wetland habitats – decimated the species. By the time Chicago became a town in 1833, the wood-chomping rodents were getting scarce here, and by the end of the 19th century they were entirely gone.

Since then, they've made a comeback, thanks to some human assistance. Federal and state officials reintroduced them in Indiana and downstate Illinois between 1929 and 1938. Later, even more beavers "were liberated on Cook County Forest Preserve District land in the Palos area," according to Greenberg's book. They eventually crossed into Chicago. "They're one of those species that's figured out how to navigate the city," says Liza Lehrer, assistant director at Lincoln Park Zoo's Urban Wildlife Institute.

A couple of months after my first predawn glimpse of *Castor canadensis*, I finally got a good look at one. I was sitting along Montrose Harbor on a June evening, hoping that a beaver might come out of the bushes – someone else had posted a photo of one walking in the vicinity. And lo and behold, a beaver suddenly burst into view, trundling toward the harbor. It was a few feet long and rather rotund. I wondered if it might be the single biggest rodent residing in the city of Chicago. You think we've got big rats? They're minuscule compared with this guy or gal.

The beaver lumbered onto the harbor's ledge – right past a no-swimming symbol painted on the concrete – then plopped off it with a splash. Once it was in the water, it glided gracefully, guiding its bulk by swishing its flat, scaly tail. After pausing by some boulders, it headed east into the harbor. I hurriedly walked over to the opposite end, where I received astonished looks when I asked a few strangers, "Hey, did you just see a beaver?" Then I noticed a man and woman pointing at a furry head moving across the water's surface between the boats. They were surprised to learn that Chicago has beavers.

At least two lived in that pond. Were they a couple? Maybe – but it's quite hard to tell male and female beavers apart.

Over the next months, I often looked through the chain-link fence by the pond at sunrise or sunset, when they were likeliest to be visible. After swimming around and around, they would shake the water from their shiny, oily fur. They spent a good deal of time chewing wood with their orange incisors or snarfing leaves from front paws that resemble a cartoon animal's almost-human hands. The beavers didn't have the pond all to themselves: Ducks, muskrats, and a snapping turtle sometimes joined them in the water, and black-crowned night herons occasionally stood atop their house. Not far away, human beings hit golf balls.

I tried not to disturb the beavers as they went about their business, but they often sensed my presence, staring intensely toward me with their inscrutable, dark eyes. I felt a little guilty the few times they slapped their tails against the water, making the splashy blast that serves as an alarm to their beaver comrades.

While puzzling over how it might have died, I thought about the other beaver. Was it alone now? Would it feel sad when its friend didn't show up at the lodge?

I worried I might look suspicious whenever I emerged from my observation positions inside the shrubbery, carrying a camera with a long lens. But on one such occasion, a woman who was jogging past said: "Seen the beavers? Are you Robert? I follow you on Twitter." Thanks in part to my social media posts, the Montrose beavers had a growing fan base. Sarah Vogel, a local birder I'd met during my nature walks, was among those keeping an eye on these furry mammals. "Were they imagining making the golf course pond a better place, even if it conflicted with what the golf course might want?" she wondered out loud.

At first, I wasn't certain if these were the same beavers that had chewed up those trees at the Montrose Beach Dunes, but that was the simplest explanation. I'd seen the golf course beavers swimming out of the harbor's mouth, heading in that direction. To reach the dunes, they'd have to swim a mile and a half, looping around the Montrose Point peninsula and its pier. In the summer, they often swam up and down the little inlet separating the dunes from the pier. One evening, some children wading in the water squealed when they saw a furry creature speeding toward them like a torpedo. Cue the *Jaws* theme.

In the pier's metal wall, I noticed a rectangular hole a couple of feet wide, which the beavers were using to hide out and pile up wood. I once saw a leafy bunch of branches way out in the lake – a good thousand feet or more from shore – moving toward where I stood on the pier. A beaver was hauling in a sizable chunk of a tree. But where the heck had it come from? As the beaver got closer, I could see how it clamped its mouth onto the biggest branch while deftly maneuvering its arboreal cargo through the water.

When the weather got colder, the beavers built up a stockpile of branches in the pond, saving them for later meals. As the water froze over, they were probably hunkering down inside their lodge. The absence of golfers during winter gave me an opportunity to venture onto the course, where I found dozens of gnawed trees and stumps. Yikes.

For eons, humans have viewed beavers as destructive pests. In recent years, however, more people have come to appreciate what these animals do. "There is a big movement now to recognize the importance of beavers – even so far as reintroducing them into wetlands," says Lehrer. "When they're occupying a wetland, they're dramatically improving water quality. They're

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creating habitat for a lot of fish species, amphibians, aquatic insects, and helping to slow down wildfires.” But trees are important, too, and it was alarming to see so many of them falling victim to these toothy critters.

I grew concerned that the city wouldn’t take kindly to the destruction of so many trees. And then, one morning in June 2023, I saw something large and furry drifting in the lake near the pier. It looked an awful lot like a dead beaver. While puzzling over how it might have died, I thought about the other beaver. Was it alone now? Would it feel sad when its friend didn’t show up at the lodge? But over the coming months, other people told me they were seeing at least three beavers, including one or two that looked smaller. Were these the offspring of the beaver that had died? I couldn’t be sure. I finally witnessed a trio with my own eyes on Christmas morning: splashing and munching together in the golf course pond. But their residency was coming to an end.

Stephen Boisvert, another birder I’d met on my walks, sent me a message in January 2024: He’d seen a government van parked near the pond. A man was rooting around in the icy water next to the beavers’ lodge. When I stopped by later, a sign was posted: “Mechanical devices have been placed in the water to capture animals causing damage. These devices and the animals captured in them are property of the United States Government.”

I emailed the agency listed on the sign, Wildlife Services, which is part of the U.S. Department of Agriculture. Spokesperson Tanya Espinosa confirmed that the feds were working to evict the beavers on behalf of the Chicago Park District, which issued a statement in response to my inquiries: “In rare instances, the presence of certain species can have an incongruous effect on park operations requiring the District to take steps toward removal.” Mangled trees weren’t the only “incongruous effect.” Officials were also worried about the beavers’ digging at their lodge. “Burrowing into a bank can cause erosion of the shoreline,” Espinosa told me, explaining that this could cause the pond’s bank to collapse, damaging the nearby fence and gravel path.

She said her agency had trapped 12 beavers at various Chicago Park District sites over the previous two years. In most cases, she said, Wildlife Services “lethally removed” the animals. Instead of killing them, why not move them somewhere else? Espinosa said that beavers are difficult to relocate, because a growing population already occupies so much of the suitable habitat in Illinois – and those animals will defend their turf against interlopers from Chicago.

That warning sign at the pond disappeared after several days. A week later, I spotted a beaver swimming. I exulted: *It got away!* When I asked Espinosa what happened, she replied: “We conducted trapping operations for a week but took the trap down when we were unable to trap the beavers.” I passed this news along to Boisvert, who cracked, “City beavers are no dummies.” But my relief was short-lived. Trapping soon resumed.

In spite of my fears that all the beavers might be exterminated, a spokesperson for the park district, Michele Lemons. later told me that two were relocated. “There was an adult male and a juvenile, sex unknown,” she added. The third beaver I’d glimpsed must have escaped, but its whereabouts now are a mystery. I haven’t seen any beavers in that vicinity since the trapping restarted.

Was it really necessary to remove the beavers of Montrose Harbor? Elsewhere in Chicago, including Lincoln Park’s South Pond, humans and beavers have settled into a more peaceful coexistence. “They’re difficult to manage, but not impossible,” Lehrer says, explaining the zoo’s efforts to let beavers live alongside the pond’s Nature Boardwalk. “We’ve caged all of the trees that are valuable to us: established old trees and ones that would not regenerate quickly. We haven’t lost any valuable trees for several years now.”

Around sunrise one day at South Pond, I heard people excitedly discussing the beavers they’d seen on their walks. And I spied one in the water, nibbling on some greens, just a few feet from me. When my camera clicked, the beaver thwacked its tail against the water and disappeared into the depths. I got the message loud and clear: *Danger! Human!*

Dozens of gnawed trees at Montrose Beach and the nearby golf course got the attention of the author — and the authorities.

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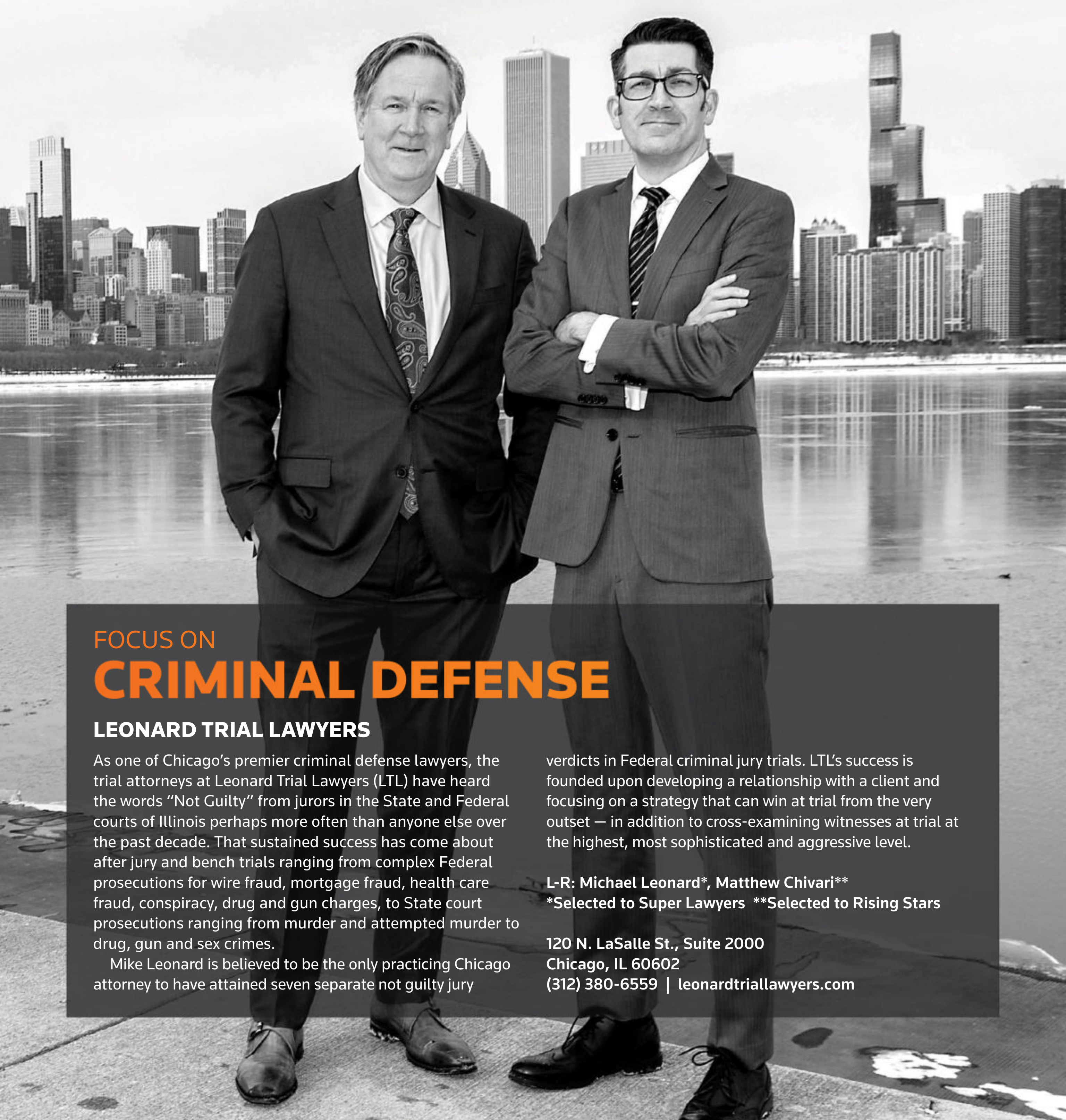

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INTERVIEW BY **MIKE THOMAS**
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“It’s My Turn on the Line”

In an exclusive interview, Senator Tammy Duckworth laments the lack of resistance to Trump and describes her rescue in Iraq as a “gift.”

When she spoke to *Chicago* in late March, a couple of months into the second Trump administration, U.S. Senator Tammy Duckworth was frank about her state of mind. "I've been having a hard time," she said. "I keep being disappointed by people that I thought would stand up." But disappointment does not equal resignation. The former army pilot is first and foremost a soldier, and her commitment to the so-called warrior ethos – to always placing the mission first and to never accepting defeat, quitting, or leaving a fallen comrade – greatly informs her work as a politician.

Duckworth in the early 2000s, before being deployed to Iraq

PHOTOGRAPH: COURTESY OF SENATOR TAMMY DUCKWORTH

> **[Pete Hegseth] *knows* that he's not qualified. But he didn't care. That's what pissed me off more than anything else.**

By now Duckworth's backstory is well known. Born in Bangkok to a Thai mother and an American GI father and raised partly in Hawaii, she faced discrimination as an Amerasian and economic hardship growing up. She was a doctoral student studying political science at Northern Illinois University when her National Guard unit was deployed to Iraq in 2004. When the Black Hawk helicopter she was flying was hit by a rocket-propelled grenade, she was gravely injured and lost both of her legs. Following a long and arduous recovery, she made an unsuccessful run for the U.S. House and shortly thereafter was appointed director of the Illinois Department of Veterans Affairs. Her ascent continued when she was made U.S. assistant secretary of veterans affairs under Barack Obama, then was elected to the U.S. House of Representatives in 2012 before winning her Senate seat in 2016.

Introverted by nature, Duckworth has willed herself to become an increasingly outspoken agitator, publicly challenging people and policies she believes are harming the country. When *Chicago* caught up with her, the Hoffman Estates resident was headed downstate to a laboratory instruments manufacturer in Moline concerned by the president's tariffs. The senator had choice words about the Trump administration, particularly Secretary of Defense Pete Hegseth, as well as her own party's lack of resistance. A few days later, she was back in the news, calling for the firing of Hegseth and other top officials for discussing military plans in an unsecured group chat.

Another day, another fight. "You can't just collapse," she told *Chicago*. "You've got to stay and fight. And so that's what I'm doing. It's my turn on the line."

Here are Duckworth's reflections, from the political to the personal, in her own words.

If somebody came up to me right now and said, “I can snap my fingers, and you’d go back to being Second Lieutenant Duckworth, you get to go to flight school and go on all those missions, you still have to get blown up and lose your legs and go through all that, would you do it again?” my answer is “Hell, yeah.” I got so much more out of my service than I ever lost. I met the best people. I got to serve my country in a way that few Americans get to do. Where in this world does a little half-Asian girl get to fly a freaking Black Hawk helicopter? I’ve flown missions over the Amazon to build hospitals. I’ve flown around the pyramids of Egypt. I got to wear the colors of this great nation and defend and protect her. Who gets to do that?

I got the ultimate gift when my buddies saved my life. I could never pay them back. But I’m going to live every day so that they’re not ashamed of me. I refuse to dishonor their sacrifices. How many people have that kind of North Star in their life?

The troops need somebody who’s qualified and knows what they’re doing in the secretary of defense position. This is the person who’s going to have to negotiate international agreements. This is the person who’s going to decide “go” and “no-go” on war decisions, on missions. [Hegseth] has been an army officer, and he *knows* that he’s not qualified for the [secretary] position. But he didn’t care. That’s what pissed me off more than anything else. I looked at a person who wasn’t willing to say, “You should probably put someone in the job who knows what they’re doing.” He wasn’t willing to make that sacrifice. I would never, in a million years, if I wasn’t qualified to do a mission, put myself in that position just because it was going to be good for my career. And maybe that’s what being in aviation teaches you, because the consequence is so dire and so immediate. He was putting his own personal ambitions ahead of our nation’s military. And that, to me, is a great betrayal of the truth.

> **“[Max Cleland] talked to me about how you don’t need to prove to anybody that you can walk, because that doesn’t make you a better senator.”**

My shaking at that hearing was fury. I’m naturally introverted. So the confrontational aspect takes a lot out of me. But I’m not going to not do it, because it’s about the security of the United States of America.

Trump 2.0 looks different because the Republicans who would stand up to him are all gone. There’s no hope of getting any Republican support. So I think it’s much more dire. What they’re willing to do with just blasting through any norm, any checks and balances, is absolutely gut wrenching. If something is held in contempt, there’s no Justice Department to execute judiciary orders, because the Justice Department has now been compromised by Trump. I just know that I can’t leave the field. Not that it’s a game, but you’ve got to mount a defense.

It pisses me off: Hug the flag, wrap yourself in it, and then shit on it.

I could not have been more disappointed with the Democratic leadership when they gave in on the government shutdown vote. Basically what I said to them was “You guys are worried about the rule book. You’re looking to see, What can we do and what can’t we do? In the meantime, the other side is shooting the judges and the referees in the face. So stop looking at the fucking rule book and let’s fight back.”

I think a lot of people who voted for Trump thought, Yes, of course he’s going to deport the violent undocumented criminals, but he’s not going to deport my wife. Of course he’s going to shut down the Department of Education, but he’s not going to shut down the special programs for my child with disabilities. And he’s not going to take away my mom’s Medicare. But he is.

I trust the American people will rise up. At some point, they’re going to push all my Republican colleagues hard enough that they’re going to have to make the calculation that they can respond to their constituencies or they can respond to Trump. And you’re seeing that happening in town halls all across the country. We have to let that momentum grow, we have to push back.

Being brave is not an absence of fear. Being brave is having fear but doing something anyway because it’s the right thing to do. This is the conversation I have with my daughters, who are 10 and 6. They’re afraid to get the flu shot, and I’m like, “Honey, it’s OK that you’re afraid. But you need to be brave about this.”

Prior to my shootdown, I would have been afraid to try things unless I thought I was going to succeed. But recovering at Walter Reed, I learned to fall down a lot, quite literally, and get back up. And losing that first election in 2006 was devastating. I didn't think I could face people after losing. So many people believed in me, so many people worked so hard, and I let them down. But I learned that, actually, it's OK, because I became a better candidate six years later when I ran again for Congress.

The army did a lot of studying about resilience during the wars in Iraq and Afghanistan. The VA does as well. Why do some people have such a severe case of post-traumatic stress from one single event and others continue to be resilient? Maybe it's because I overcame stuff when I was younger and realized that, OK, I got over that, I can get over this – I just have to. When I didn't think things could get better, I took that step. So I don't know that you have to go through something terrible and traumatic like getting blown up to be resilient. Maybe I was inoculated.

Duckworth during rehab at Walter Reed military medical center in Washington, D.C., in 2005, four months after losing both her legs in Iraq

I hope I'm the kind of leader the army taught me to be, which is to lead by example. Never ask them to do something that you're not willing to do yourself first. Not to say I won't complain about it every step of the way, but I'll do it.

A lot of people apologize to me. They're like, "I sprained my ankle. Oh, I mean, not that it's anything near what you've been through." And I'm like, "It's OK to say your ankle hurts. You're not going to offend me. I don't have to worry about spraining my ankles anymore."

Gallows humor really emerges when you become a soldier. It's like, "Hey, if you get waxed, I get your gear." And it's funny because when I got waxed, they had to clean out my hooch in Iraq. I had all of this food – ramen and rice and pickled cabbage and stuff like that. And these Midwestern Irish and Polish guys from Chicago were like, "What the fuck is this?" So they gave it to the Hawaii unit, and those guys were like, "Score!"

My father's humor was always at the expense of other people. That's one thing I didn't realize when I was young that I realized later. And that's one thing I learned not to do.

I don't think Americans thought somebody in a wheelchair could run for office and win, but [the late Senator] Max Cleland showed me that I can be successful at it. I spoke to him when I was running for the first time in '06. Like, "Is it worth it?" He goes, "Tammy, it's going to be painful. It's going to be hard, but you can make it happen." He also told me, "Be smart about the tools that you use to carry out the jobs that you need to do." He talked to me about conserving energy and fighting battles where you need to fight them, how you don't need to prove to anybody that you can walk, because that doesn't make you a better senator. When he first started in politics, he walked with artificial legs. He switched to being in the wheelchair. I use my wheelchair most of the time, because I actually move around faster in it and am more stable.

When I got the call that my unit got redeployed for the first time, I was driving on I-55 between Springfield and Chicago and had to pull over. The guys who saved me were going back over, and I couldn't go with them. It just was devastating. I didn't know who else to call but Max. And I sat on the side of the road, talking for an hour and crying.

I had to think long and hard before I agreed to be vetted for VP in 2020. But it was one of those things where Joe Biden called and said, "Listen, I think that you would be a great VP candidate. Would you be willing to be considered?" People told me, "This is going to be a pretty arduous process" – essentially a pain in the butt for the next six to eight months. I made it down to the final two [candidates]. It's funny, because I'd had a colonoscopy, and [Biden's team] came back and said, "We'd like to see the results on this." So it literally was a pain in the butt to go through the process.

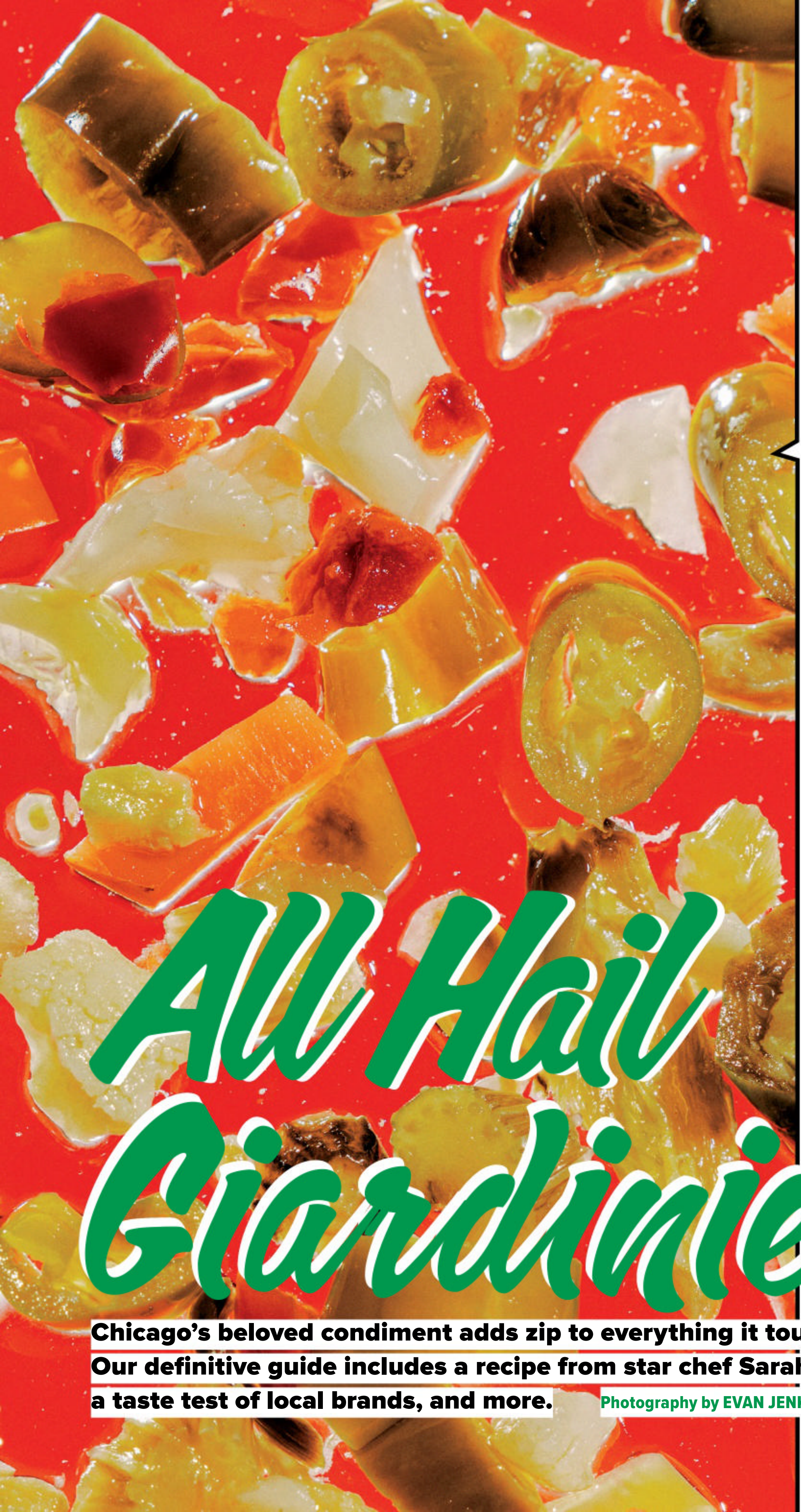
My dad was a top marksman in the army. He was part of the President's Hundred in the '70s. And I've shot from a very early age. I'm not a gun owner, but I have a FOID card. And I go to the range. I like anything that has a target, because in order to be good at it, you have to focus and not think about anything else. For me, it's almost meditative. I will say that I would love to have an AR-15, because that's the weapon I carried when I was in uniform. But my desire to have an AR-15 should not outweigh your child's right to live. I don't think AR-15s should be in the hands of the public.

There are show horses and there are plodders. I'm a plodder. I just put one foot in front of the other – or one *wheel* in front of the other. What else can I do? Just sit on a couch and feel sorry for myself?

I'm always, in my core, a soldier.

PHOTOGRAPH: (REHAB) DAVID CARSON/*POST DISPATCH*/POLARIS

“I said [to the Democratic leadership], ‘You guys are worried about the rule book. In the meantime, the other side is shooting the judges and the referees in the face.’”



All Hail Giardiniera!

Chicago's beloved condiment adds zip to everything it touches. Our definitive guide includes a recipe from star chef Sarah Grueneberg, a taste test of local brands, and more.

Photography by EVAN JENKINS and NICK MURWAY

Chicago didn't invent giardiniera. That was the Italians. What we did was perfect it.

If you see a jar of giard made elsewhere, it will consist of big chunks of pickled cauliflower, celery, bell peppers, and carrots in vinegar. This variety came to Chicago in the late 1800s with Italian immigrants. Many of them were from Sicily, where oil was used in addition to the vinegar brine, and our local style evolved from there.

Chicago giardiniera features the same vegetables, but chopped up and with chile peppers like serranos. Because of that and jarring it in oil, our giard has more verve. Unlike Italian giardiniera, created to preserve vegetables for winter and served as antipasto, Chicago's works as a versatile condiment with seemingly endless possibilities. While its most famous use is on Italian beef sandwiches, it can zhuzh up many different foods. At home, I mix it into mayonnaise for my turkey sandwich. Friends swear by putting it into tuna salad.

With no exact recipe — or pronunciation — giardiniera allows chefs to make it their own. So whether you add green olives or not, and whether you say it "jar-din-AIR-ah" or "jar-din-AIR," know that you're partaking in refining Chicago's ultimate condiment.

–AMY CAVANAUGH

The Nine Best Ways to Experience Giardiniera

ALMOST ANY DISH—DIPS, FRIES, PIZZA—CAN BENEFIT FROM A LITTLE PICKLED HEAT.

Longanisa and giardiniera pizza at Novel Pizza Cafe

Sausage and giard on a tavern-style pizza – that's the quintessential local combo a Chicago poet will one day immortalize in an ode. Yet if you tweak the combo and replace the fennel-and-salt twang of Italian sausage with the soy-sauce-and-brown-sugar mellowness of Filipino longanisa, like Novel has done, then the poem takes on an elevated air. This little spot has perfected that recipe – sweet, hot, porky – and its creators deserve at least a stanza. *$31.50. 1759 W. 19th St., Heart of Chicago*

–JOHN KESSLER

Giardiniera aïoli at El Che Steakhouse & Bar

You could make giardiniera aïoli by stirring the condiment into mayo (the way Forbidden Root does for its standout burger). But the version at El Che that comes as a dipping sauce for the Italian beef empanadas is a bit more nuanced. The team uses J.P. Graziano's sweet giardiniera oil as the base and adds house-pickled cauliflower. The aïoli adds just the right amount of pucker to balance out the empanadas. *$7. 845 W. Washington Blvd., West Loop*

—AMY CAVANAUGH

PHOTOGRAPHY: (NOVEL PIZZA CAFE) JENKINS; (EL CHE) MURWAY; *PREVIOUS SPREAD* JENKINS

Brisket and giardiniera at Meat Moot

Somewhere in the profusion of condiments that accompany the smoked halal meats at this south suburban branch of a multinational Turkish chain, you'll find a hot giardiniera that makes a fantastic accompaniment to the fall-apart juicy brisket. It's even better when you add (trust me here) some of the honey that comes with every order. *$46.95 a pound. 7909 S. Harlem Ave., Burbank* –JOHN KESSLER

Giardiniera focaccia at Zeitlin's Delicatessen

There's a cranked-to-eleven-ness about giardiniera that can drown out the subtleties of everything in its range. Zeitlin's uses restraint when folding in chopped giard from homegrown maker Caruso's throughout its sourdough focaccia. Instead of stealing the show, it adds a zippy grace note to the bread's openness and chew. Get a loaf at Zeitlin's seasonal (and location-rotated) farmers' market booths, or try it in a pesto-schmeared turkey sandwich at its From Here On food hall outpost. *$10 (loaf), zeitlinsdeli.com/farmers-market for locations; $14 (sandwich), From Here On, 433 W. Van Buren St., West Loop* –CATE HUGUELET

PHOTOGRAPHY: (MEAT MOOT) MURWAY; (ZEITLIN'S DELICATESSEN, JOHNNIE'S BEEF) JENKINS; *NEXT SPREAD* (LITTLE ISLAND) JENKINS; (CARUSO'S) MURWAY

Hot Italian beef at Johnnie's Beef

While there certainly must be people who order their Italian beef without the "hot" element – that is, a generous sprinkling of giardiniera atop the thin folds of beef with jus and sweet peppers – you can't help but wonder if they know what they're missing. The giard here adds acidity, crunch, and heat, which offset the fatty beef, bringing everything into harmony. *$6.72. 7500 W. North Ave., Elmwood Park*

–AMY CAVANAUGH

Cheese fries with giardiniera at the Little Island

The hot dog stand's freshly cut fries drenched with Merkts cheese are outstanding on their own. But the combination of chilled giardiniera on top of the piping-hot cheddar will make you rethink all future cheese fry orders. *$5.99. 2600 Crawford Ave., Evanston* –TITUS RUSCITTI

CARUSO
JARDINIERA AHI!
x TRIPPING BILLY
GIARDINIERA SALSA
ELEVATES...EVERYTHING

Caruso's x Tripping Billy hot giardiniera salsa

This collaboration between one of the city's most visible giardiniera makers and one of its pop-up stars blends giardiniera into a tomato-based salsa, making it more versatile as a condiment. I've used the spicy and tangy fusion as a sauce on egg and cheese breakfast tacos, dolloped it onto nachos, and eaten it straight out of the jar with tortilla chips. *$9.49. Available at Mariano's* –AMY CAVANAUGH

Giardiniera dip at Dicey's Pizza & Tavern

Here, giardiniera goes from condiment to shareable snack. Cream cheese, Parmesan, housemade giardiniera, mayo, and hot sauce are whipped together and served in the form of a miniature volcano, its crater filled with more giardiniera. Dig into it with kettle chips, or upgrade to celery and carrots. Each savory, salty bite will leave you wanting more. Good thing, then, that the dip is also used as a spread on the crispy artichoke sub. *$10. 2109 W. Chicago Ave., West Town*

–XIMENA N. BELTRAN QUAN KIU

Giardiniera cream cheese at Mindy's Bakery

Created by executive pastry chef Bo Durham during the bakery's nascent days at Revival Food Hall, the spread arose out of repeated customer requests for veggie cream cheese. "I thought, What's more Chicago than veggie?" Durham says. The answer? Housemade giard, of course, which Mindy's pickles and oil-packs from scratch using seasonal vegetables, then folds into billowy whipped cream cheese. Schmeared on one of the city's finest bagels, it's tangy, creamy, herby, crunchy goodness as only Chicago could conceive. *$5.25. 1623 N. Milwaukee Ave., Bucktown*

–MAGGIE HENNESSY

The Giard Whisperers

SIX NOTED CHEFS EACH OFFER THEIR SINGLE BEST TIP.

By LISA SHAMES

TIP

Don’t go big

CHEF

Joe Flamm of Rose Mary

If you cut the veggies too large, the brine won’t penetrate all the way through. Flamm’s rule of thumb: Dice them small enough so you will get a bit of every veggie in each bite.

TIP

Sharpen the flavors

CHEF

Andrew Lim of Perilla Steakhouse

For his Korean-influenced Italian beef, Lim ups the giard’s funky complexity by leaning into kimchi elements, adding Korean finger chiles, ginger, and shishito peppers. “We showcase the fermentation versus the pickle aspect,” he says.

TIP

Break out the grill

CHEF

Stephanie Izard of Girl & the Goat

“Having one grilled or charred veggie really brings a fun and different flavor profile,” Izard says. In her case, that’s grilled onions.

TIP

Think outside classic ingredients

CHEF

Steven Jarczyk of Sfera Sicilian Street Food

When making the spread for his muffuletta, Jarczyk embraces giard’s Sicilian roots. His version is half olives (Kalamata, nostraline, Castelvetrano, and pimento-stuffed) and includes capers.

TIP

Add a crunch factor

CHEF

David Posey of Elske

Posey opts for fresh veggies with a lot of texture. For a recent take, he used fennel, which he combined with garlic, chile flakes, and oregano.

TIP

Avoid the cold

CHEF

Jim Graziano of J.P. Graziano Grocery

“Don’t keep it in the refrigerator,” he says. The cold can degrade the flavor and texture. Instead, ensure it’s entirely covered in oil and store it in your pantry.

PHOTOGRAPHY: (MINDY’S BAKERY) JENKINS; *PREVIOUS SPREAD* JENKINS

Illustrations by JOEL KIMMEL

The Great Giardiniera Taste Test

WHAT'S THE BEST LOCALLY MADE JARRED GIARD? OUR DINING CRITIC DID A BLIND RANKING OF SEVEN TOP HOT VERSIONS. THE RESULTS MIGHT SURPRISE YOU.

By JOHN KESSLER

1
Orlando
Chicago's Finest Italian Specialties
Gluten Free
OLD WORLD
HOT
GIARDINIERA
NET WT. 16 oz. (454g)

ORLANDO HOT GIARDINIERA

Rating: 5

Heat index 🌶️🌶️🌶️
Enough to let you know it's serious without overpowering the vinegar.
Mix You'll notice the cauliflower and olive. All of it is really crisp.
Taste Bright and tangy! The perfect spicy, vinegary, oily, crunchy combination that makes everything it's added to taste better. Who'd have thought a cheaper brand would upset the fancier takes?
Price $4.99

2
Chicago Johnny's co.
Olive Oil
Small Batch
Made in Chicago
HOT Giardiniera
A Chicago Original!
16 Fl Oz (473ml)

CHICAGO JOHNNY'S HOT GIARDINIERA

Rating 4.5

Heat index 🌶️🌶️🌶️🌶️
A boatload of serrano peppers.
Mix Carrots, celery, cauliflower, but mostly those peppers. Nothing has much of a snap.
Taste Fantastic, slurpable. The olive oil base makes you crave dipping bread.
Price $7.49

Illustration by GREG CLARKE

Watch this taste test unfold. Check out the video at chicagomag.com/giardtest

MAURO PROVISIONS HOT GIARDINIERA

Rating: 4

Heat index 🌶️🌶️🌶️🌶️
A complex heat from a variety of peppers.
Mix A colorful array, including green olives and roasted red peppers.
Taste Rounded, but could have used a bit more acid.
Price $11.99

J.P. GRAZIANO HOT GIARDINIERA

Rating: 3

Heat index 🌶️🌶️🌶️🌶️🌶️
Face-melting.
Mix: A nice assortment of peppers, olives, carrots, cauliflower, and other crunchy bits.
Taste: Will let you know as soon as the Chicago Fire Department extinguishes my mouth.
Price: $8.25

VIENNA BEEF HOT GIARDINIERA

Rating: 2.5

Heat index 🌶️🌶️🌶️🌶️
This puppy bites.
Mix Mostly green things. Tons of celery.
Taste Like spicy celery. *Too* much celery. Super crisp but boring.
Price $6.48

ENRICO FORMELLA HOT GIARDINIERA

Rating: 3

Heat index 🌶️🌶️🌶️
Goldilocks hot—just right.
Mix Big chunks of celery, carrot, and cauliflower. Very beefable.
Taste Too one-note. Fine for a workhorse giard.
Price $6.99

CARUSO'S HOT GIARDINIERA

Rating: 1

Heat index 🌶️🌶️🌶️🌶️
It slaps—and stings.
Mix Many veggies that look washed out.
Taste Off. I tried three jars from two locations, and the oil always left an unpleasant aftertaste.
Price $12

PHOTOGRAPHY: COURTESY OF BRANDS; *NEXT SPREAD* JENKINS

SAUSAGE
POLENTA GRATIN
BROWN BUTTER ROAST

Redfish dip with giardiniera and waffle fries at Monteverde

How to Make Your Own Cheffed-Up Giardiniera

MONTEVERDE'S SARAH GRUENEBERG SHARES HER RECIPE (AND TIPS!) FOR MAKING THE CONDIMENT AT HOME.

By CATE HUGUELET

If the closest you've come to prepping giardiniera is opening a jar from the grocery store, you might think of it as a fixed entity. But for Sarah Grueneberg, chef-owner of Monteverde, it's a chance to get creative. "To understand giardiniera, start with the root of the word, which is 'garden' in Italian," she says. "So it can be any vegetable that would be good for pickling." While she centers cauliflower and celery in this recipe, she encourages a choose-your-own-adventure approach with your favorite seasonal veggies. "Think of this recipe as a guideline and have fun," Grueneberg says. "Other vegetables that would be great are carrots and fennel. Some green veggies tend to turn brown, so I would stay away from things like green bell pepper."

1. BRINE THE VEGETABLES

In a large bowl, toss the cauliflower, celery, and chiles with 2 tablespoons salt. Add enough cold water to cover the vegetables and place the bowl in the refrigerator overnight.

Sarah's tip: *"Taking the time to brine the vegetables not only seasons them but also allows them to stay crispy in the pickle and keep their texture."*

2. PICKLE THE VEGETABLES

Drain the vegetables and tightly pack them into a large heatproof bowl. Bring the vinegar, sugar, bay leaf, fennel seeds, coriander seeds, chile flakes, and 1 teaspoon salt to a boil in a medium pot. Pour the hot liquid over the vegetables, cover the bowl, and refrigerate for 2 days.

Sarah's tip: *"The Italians have this wonderful way of pickling where they remove the pickles from the pickling liquid and marinate them in olive oil. Hold off on adding fresh herbs until that next stage. When they're absorbed into the olive oil rather than the vinegar solution, they stay punchy and vibrant."*

3. MARINATE THE GIARDINIERA

Drain the pickles, reserving the pickling liquid. In a medium bowl, stir together the pickles, olives, parsley, capers, oregano, olive oil, a generous pinch of salt, and ½ cup of the pickling liquid. (Refrigerate the remaining liquid for other uses.)

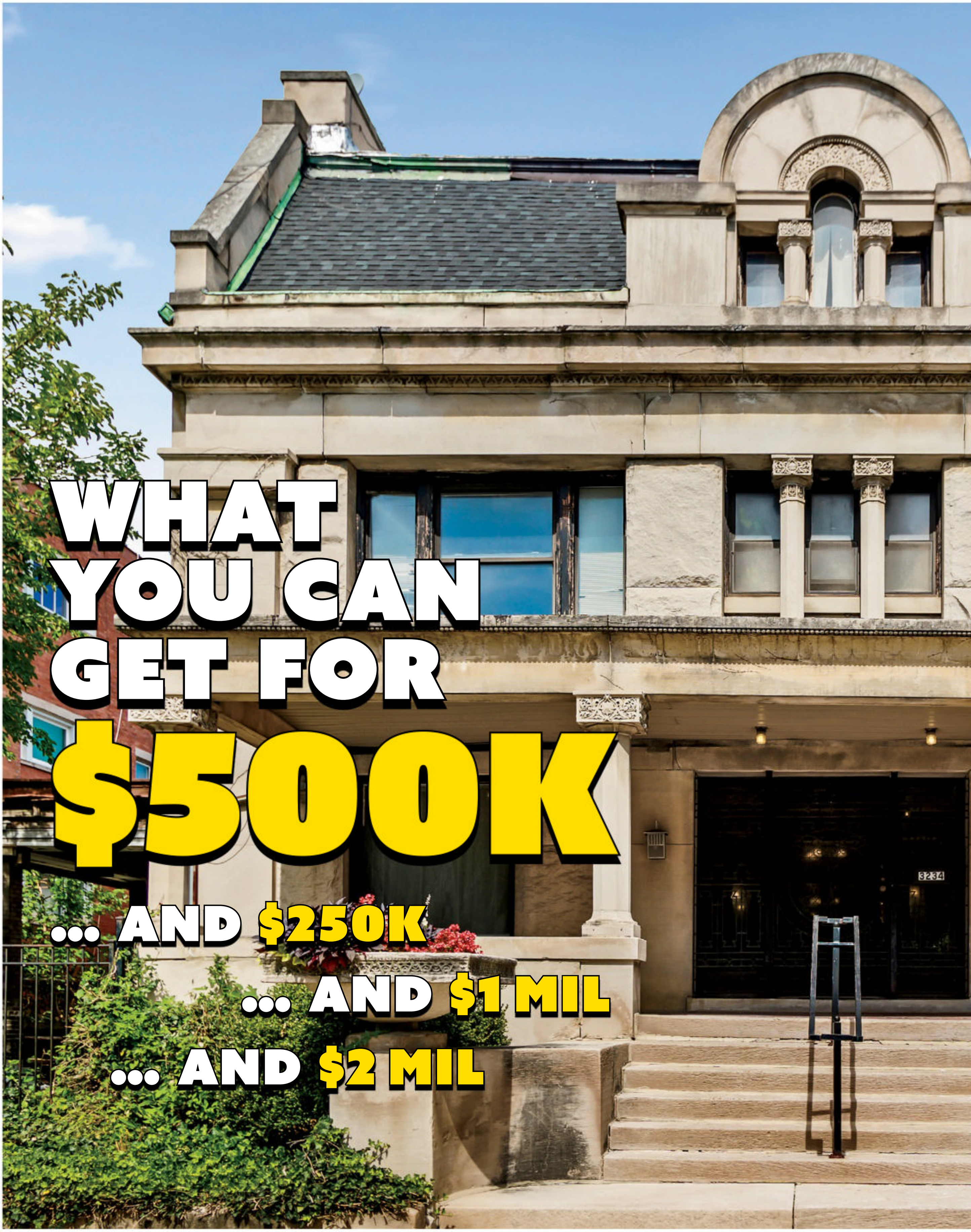
Sarah's tip: *"Be sure to save the pickling liquid! It would really make a pasta salad pop, or you could use it as a vinaigrette. At Monteverde, we drizzle it over seared pork belly while it's on the grill."*

Recipe from *Listen to Your Vegetables* by Sarah Grueneberg with Kate Heddings. Reprinted by permission of Harvest.

PICKLED CAULIFLOWER GIARDINIERA

Makes About 4 cups
Active time 15 minutes
Total time 3 days (to allow pickles to rest)

- 1 small head of cauliflower (about 1 pound), cut into small florets
- 2 celery stalks, sliced on a bias about ¼ inch thick
- 2 red finger chiles, Fresnos, or other fresh chile peppers, sliced into rings
- 7 tsp. kosher salt, divided, plus more for seasoning
- ¾ cup distilled white vinegar
- ½ cup sugar
- 1 dried bay leaf
- 1 tsp. fennel seeds
- 1 tsp. coriander seeds
- 1 tsp. chile flakes
- ½ cup sliced pitted green olives (like Castelvetrano)
- 2 Tbsp. chopped fresh flat-leaf parsley
- 1 Tbsp. drained capers
- 1 tsp. dried wild Calabrian or Greek oregano
- ½ cup olive oil



WHAT YOU CAN GET FOR $500K

… AND $250K … AND $1 MIL … AND $2 MIL

This large East Garfield Park home designed by an influential Prairie school architect is priced at just $485,000 but is in need of much work.

HERE'S HOW FAR YOUR MONEY WILL GO IN TODAY'S REAL ESTATE MARKET.

By David McMillin

WHAT YOU CAN GET FOR

$250K

The high HOA fee covers such amenities as a 24-hour doorman and a fitness center.

Sweeping Lake Views in the Gold Coast

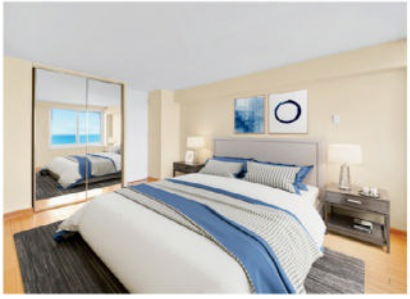
1440 N. LAKE SHORE DR., UNIT 10C

PRICE: $249,500
SQUARE FEET: 875
TAXES: $5,558, PLUS $1,031 MONTHLY HOA FEE
AGENT: MATT LARICY, AMERICORP

It has a view worth a million bucks (just take a look at this month's cover), but this one-bed, one-bath condo on the lakefront is proof that you don't need nearly that much to call the Gold Coast home. The 10th-floor unit doesn't have any major recent updates to celebrate, and there is one major absence: no in-unit washer and dryer. But the rest of the 209-unit, 35-story building from 1965 is getting a $5.7 million upgrade, including a lobby renovation and improvements to the rooftop terrace. (The seller is covering the assessment related to this work.)

The HOA fee is steep, but you get a 24-hour doorman and an onsite fitness center. Plus, cable, heat, and internet are included. If you have a car, though, valet parking is an additional $287 a month.

WHAT'S AROUND: What *isn't* around? You're steps from North Avenue Beach, the Lakefront Trail, and Lincoln Park. Old Town's nightlife scene is a 15-minute walk west.



PHOTOGRAPHY: (1440 N. LAKE SHORE DR. AND 226 S. ORCHARD DR.) PRESTIGE REAL ESTATE IMAGES; (1420 W. GRAND AVE.) VHT STUDIOS

A Garden Apartment in the Heart of West Town

1420 W. GRAND AVE., UNIT G

PRICE: $249,900
SQUARE FEET: 1,100
TAXES: $8,278, PLUS $192 MONTHLY HOA FEE
AGENT: LETICIA JIMENEZ, @PROPERTIES CHRISTIE'S

It's rare to find a two-bed, two-bath with an open floor plan for under $250,000 in this neighborhood. The catch? It's a garden unit, and the sun shines only through the front door, the windows in the main living area, and a few small side windows.

The four-unit building was rehabbed in 2006, although the granite countertops and cherry cabinets in the kitchen have a more recent look. Given the prime location, there's also potential to lease out the unit. "It's a great investment property," Jimenez says. "Being conservative, I'd say you could charge $2,200 per month for rent."

WHAT'S AROUND: You're surrounded by West Town's plentiful restaurants and shops. Need some vitamin D after all those hours belowground? The bar and grill Twisted Spoke, a five-minute walk away, has a rooftop—and serves brunch.

An Updated Four-Bedroom in the South Suburbs

226 S. ORCHARD DR., PARK FOREST

PRICE: $249,900
SQUARE FEET: 1,470
TAXES: $10,564
AGENT: SANDRA HANNAN, ICANDY REALTY

The brick and vinyl siding might give away the original 1952 build, but a 2024 rehab has dressed things up inside. The two bathrooms were renovated, and new stainless steel kitchen appliances, a washer and dryer, and flooring were added. A muted green accent wall in the living room now sits next to a modern electric fireplace.

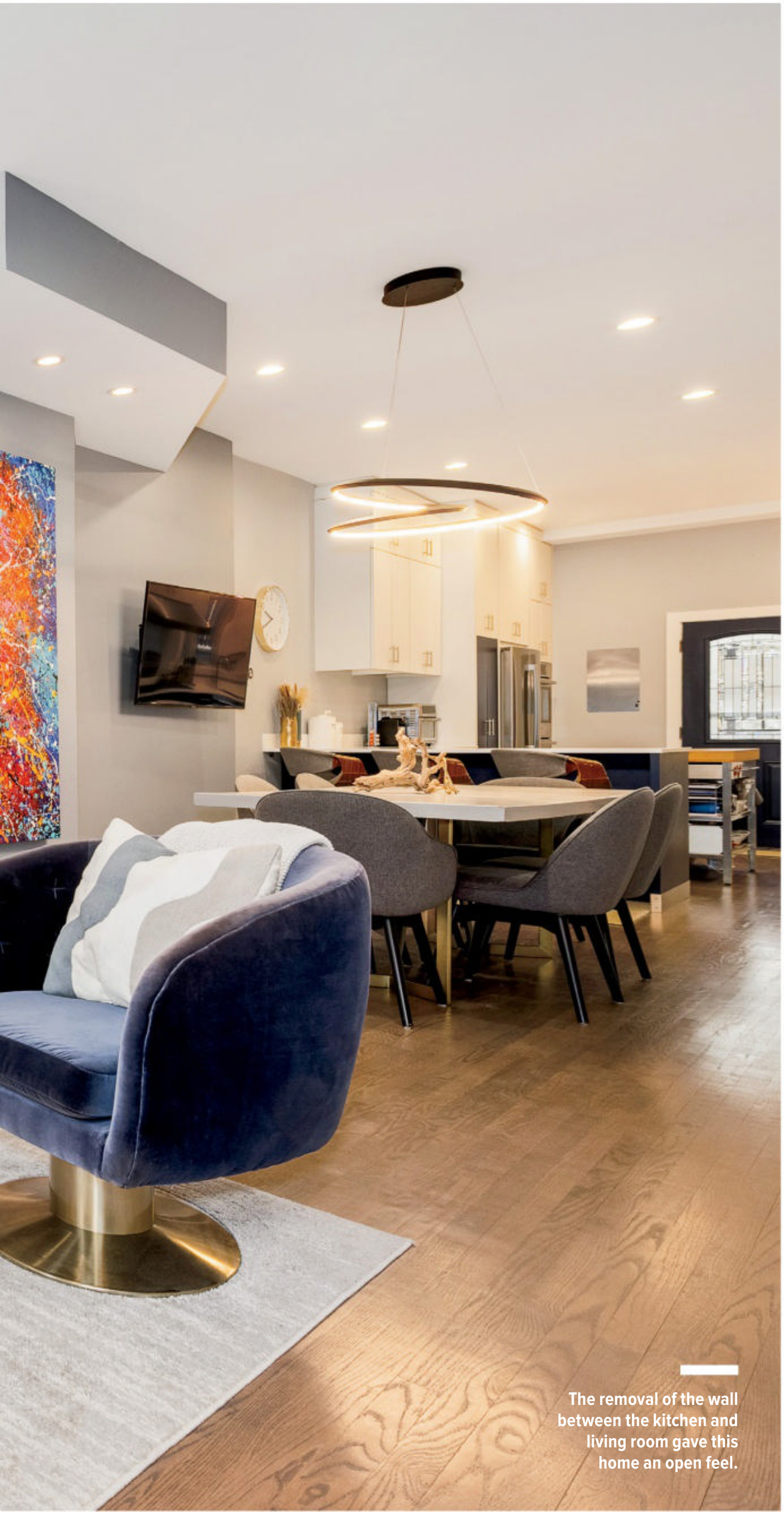
Though the home technically has four bedrooms, Hannan recommends using the small one that opens directly to the backyard as a den or office. At 7,500 square feet, the lot is sizable enough for a competitive game of capture the flag but not so large you'll need to set aside extra time for mowing duties.

WHAT'S AROUND: A quiet suburban vibe with similar homes. And your little ones will have an easy commute: The backyard's gate opens to the play area of a public K–3 school.

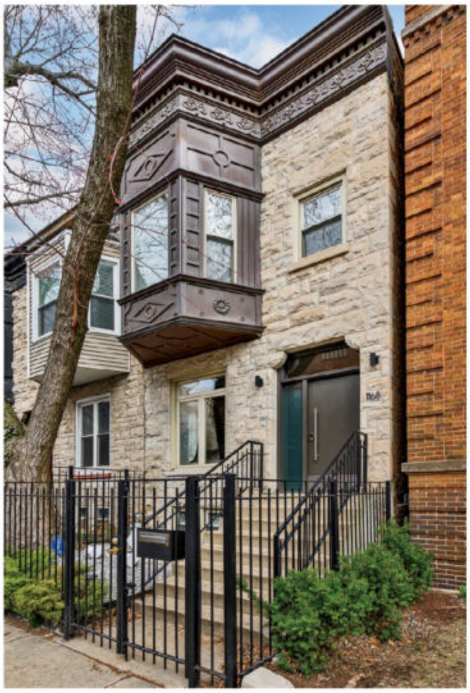
A recent renovation to this Park Forest home included upgrades to the two bathrooms, as well as a new furnace and kitchen appliances.

WHAT YOU CAN GET FOR

$500K



The removal of the wall between the kitchen and living room gave this home an open feel.



A Renovated Townhome in Hyde Park

1168 E. 54TH ST.

PRICE: $499,000
SQUARE FEET: 2,000 (ESTIMATED)
TAXES: $5,650
AGENT: KATHLEEN MALONE, COMPASS

The square footage may not seem much different from that of a condo, but the three-floor setup of this townhome lets you separate living (cook while entertaining on the main floor), sleeping (retire to two bedrooms upstairs), and everything in between (turn the basement into another lounge or a place to let the kids run wild). The basement also has a room that could serve as a third bedroom or home office.

Everything feels almost brand new, too, thanks to a 2019 renovation that blew out an old wall between the kitchen and living room, gutted the kitchen and full bath, and installed new flooring. And when the weather complies, you can sip your morning coffee on the deck off the kitchen and enjoy happy hour on the balcony off the primary bedroom.

WHAT'S AROUND: On a street of townhomes and apartment buildings, this place is a few blocks from Hyde Park's commercial hub. Both Nichols Park and Hyde Park Produce Market are close by.

A Sleek Condo in a Converted Barracks

242 LEONARD WOOD S., UNIT 211, HIGHLAND PARK

PRICE: $489,500
SQUARE FEET: 1,577
TAXES: $11,565, PLUS $548 MONTHLY HOA FEE
AGENT: KAREN CHIEN-ROONEY, COMPASS

If you are working with a half-million-dollar budget, you might be tempted to exclude the North Shore from your Zillow filter. But this two-bed, one-bath condo shows there are gems at that price among the eight-figure estates. It has a big footprint, and the 25-foot peaked ceilings make the space, which features a second-floor loft, feel even bigger. In the summer, a balcony off the kitchen gets plenty of sunshine, while in the winter you can relax by a gas fireplace in the living room. (Another cold season perk: A heated garage spot is covered by the HOA fees.)

The unit is part of the old Fort Sheridan, closed in 1993 and converted to residential and other uses. The army outpost was erected after the Haymarket riot of 1886. This unit is housed in the brick barracks that overlook the 50-acre parade ground where soldiers conducted drills in preparation for the two world wars and Desert Storm.

WHAT'S AROUND: The old barracks are steps from the Fort Sheridan Forest Preserve, with its 3.65 miles of trails and views of Lake Michigan.

Once a military base, Fort Sheridan and its barracks have been redeveloped for residential use.

A Maher-Designed Mini Manse in East Garfield Park

PHOTOGRAPHY: *THIS SPREAD AND PAGES 78–79* COURTESY OF AGENCIES; *PREVIOUS SPREAD* TYLER FOX

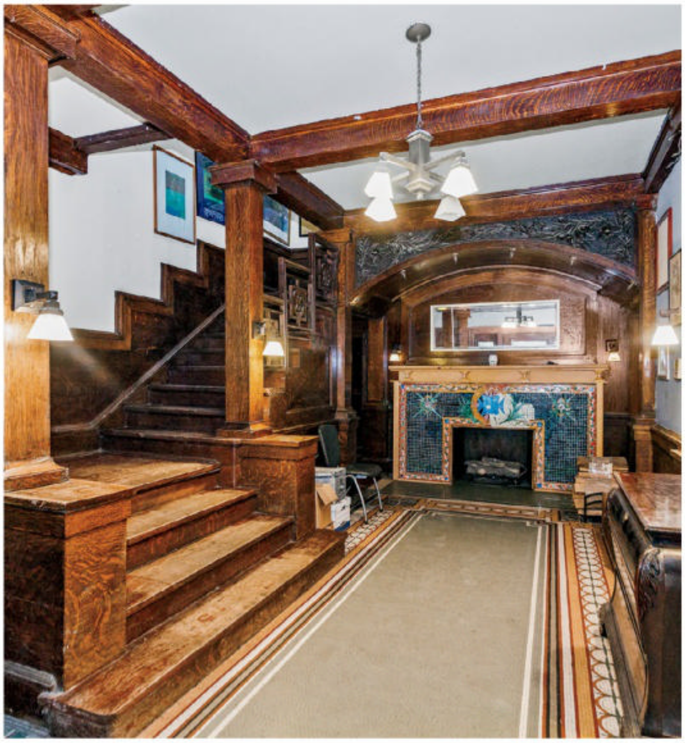
3234 W. WASHINGTON BLVD.

PRICE: $485,000
SQUARE FEET: 5,832
TAXES: $5,540
AGENTS: RICHARD LOMAX AND JENNIFER BELL, FULTON GRACE

When famed Prairie school architect George Maher designed this three-story, six-bedroom greystone in 1901, it cost $80,000 – roughly $3 million today – to build. You're getting a massive amount of space for your dollar, with one big caveat: The property is in need of some serious renovation, so you'll end up spending a lot more than half a mil. There are a few touches from the previous owner worth keeping, among them a subway-tiled shower and well-maintained glass-mosaic and gold-enamel fireplaces.

Despite the need for work, landing this much square footage – plus a two-story coach house you could overhaul and turn into a rental – at this price point feels like hitting the jackpot, which is historically appropriate: The first owner, Patsy King, made much of his riches on fueling the popularity of policy, an illegal lottery-style game.

WHAT'S AROUND: At the end of the block is Garfield Park, which stretches across 184 acres. The neighborhood is largely residential, with both single-family homes and multiunit buildings, though it is also dotted with overgrown, empty lots.

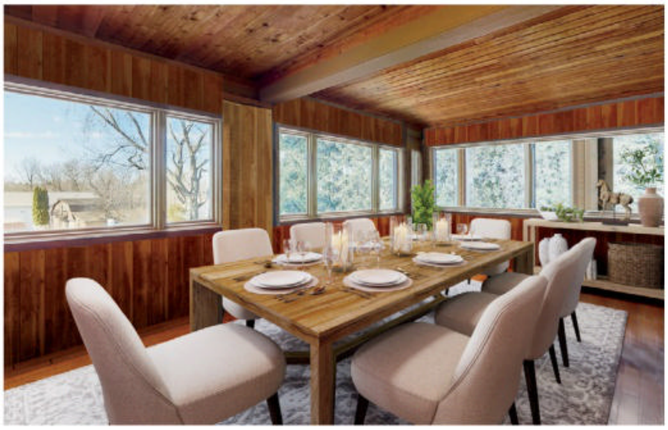


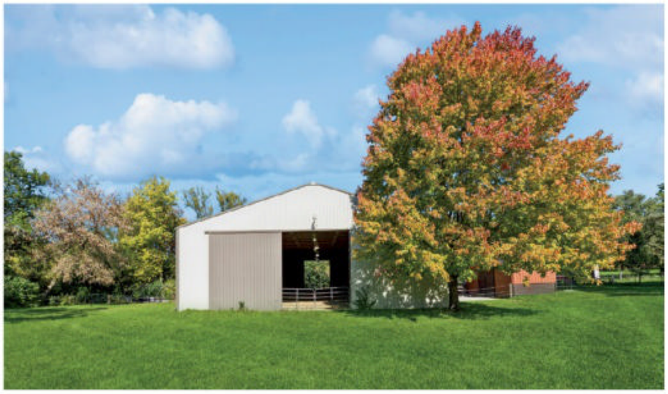
While the house requires renovation, vintage touches like this ornate fireplace are worth preserving.

WHAT YOU CAN GET FOR

$1 MIL

This property includes an indoor riding arena and a heated barn for horses (real ones, not the statues shown here).





A Sprawling Property for You and Your Nine Horses

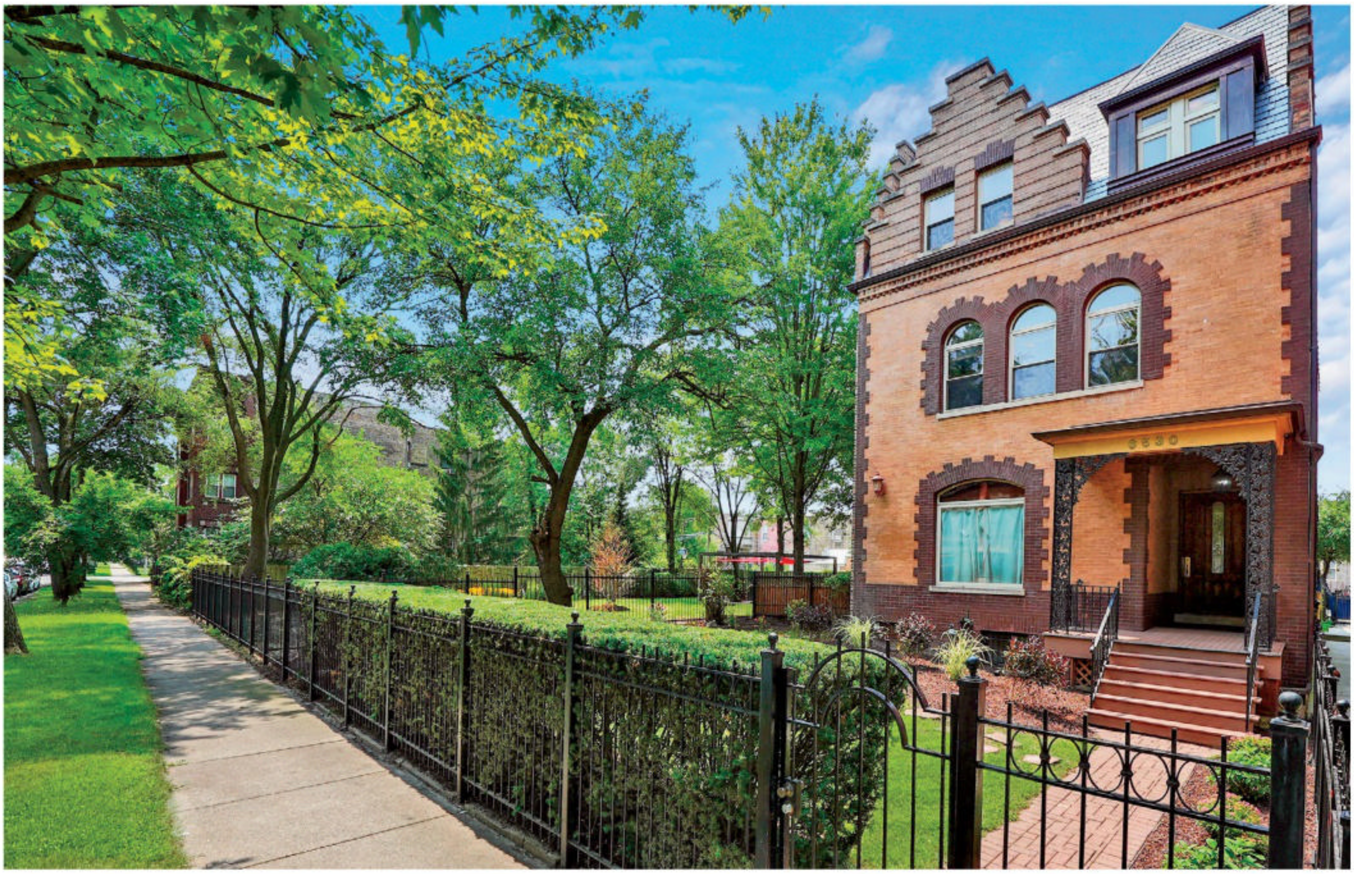
21900 ILLINOIS ROUTE 59, BARRINGTON

PRICE: $999,999
SQUARE FEET: 3,712
TAXES: $10,178
AGENTS: MARTIN VEHLOW AND ERIN DIERKS, BERKSHIRE HATHAWAY STARCK REAL ESTATE

With its finished walk-out basement and west-facing sunset views, there is plenty to love about this brick ranch home. But what sets the property apart isn't the living space for humans – it's the 60-by-100-foot indoor riding arena and heated barn the equine members of the family call home. Here, just 40 miles northwest of the Loop and a five-minute drive from downtown Barrington, you can experience the calm of horse country.

The 4.67-acre lot is not technically, under town ordinance, big enough to allow for horse boarding, but Vehlow says the property qualifies for an exemption and that the owner can keep up to nine horses. That's enough to equip both sides of a polo match or to pull a Budweiser wagon.

WHAT'S AROUND: Route 59 is a busy road, which is why the expansive property was priced under seven figures. But it also means easy access by car (or on horseback?) to local favorite eateries like Neoteca and Southern Belle's Pancake House. And you're half a mile from Old Barrington Farm, a 60-acre equestrian training center.



Built circa 1888, the home sits on a 12,600-square-foot lot, which features a a sprawling lawn and a wood-burning fire pit.

A Flemish Revival Estate in Woodlawn

6530 S. UNIVERSITY AVE.

PRICE: $998,000
SQUARE FEET: 3,800
TAXES: $6,269
AGENT: DON ROBINSON, COLDWELL BANKER

This South Side home, on a 12,600-square-foot lot, is an entertainer's dream. The massive yard offers room to host a summer bash with all your friends – and their friends, too. The property is equally ideal for chillier entertaining, with a wood-burning fire pit under the pergola.

The real magic, however, is inside the five-bedroom, four-bathroom Flemish Revival – a reminder of the neighborhood's history as a settling spot for Dutch farmers. This isn't a humble agricultural abode, though. It's a stately residence, built around 1888, that preserves the spirit of that era with the original staircase, skylights, and stained glass. Yet it functions like a modern home courtesy of a 2006 rehab that brought new plumbing and wiring. On the top floor, the 28-by-13-foot primary bedroom feels like a secluded retreat. And the finished basement, with its seven-foot ceilings, might not be ideal for a Bulls team meeting, but it makes for a great cinema room.

WHAT'S AROUND: Plenty of rich history. A block south is Oak Woods Cemetery, where Harold Washington, Jesse Owens, Ida B. Wells, and Enrico Fermi are buried. And the Obama Presidential Center, set to open next year, is 10 blocks east.

PHOTOGRAPHY: ANTONIO TORRES

23139 FIVE OAKS DR., FRANKFORT

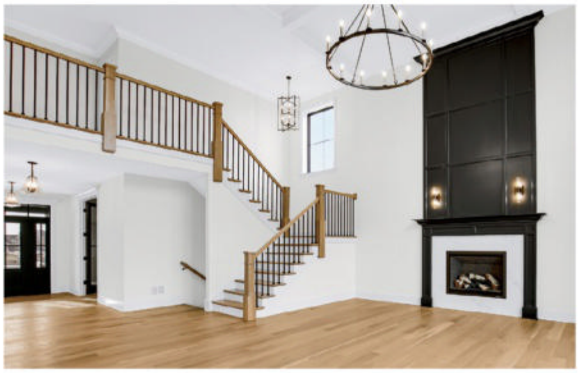
PRICE: $999,900
SQUARE FEET: 4,008
TAXES: $20,000 (ESTIMATED)
AGENT: BRIANNE VANDENBERG, KELLER WILLIAMS

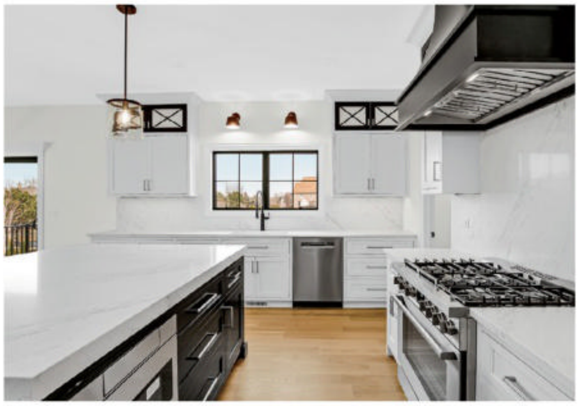
You can find new construction all over the metro area, but you're only going to find one this big – and at this price point – if you head farther south. Even with an unfinished basement, this Frankfort home, decked out with white oak floors, has plenty of space, with four bedrooms upstairs and an office with built-in cabinetry on the first floor.

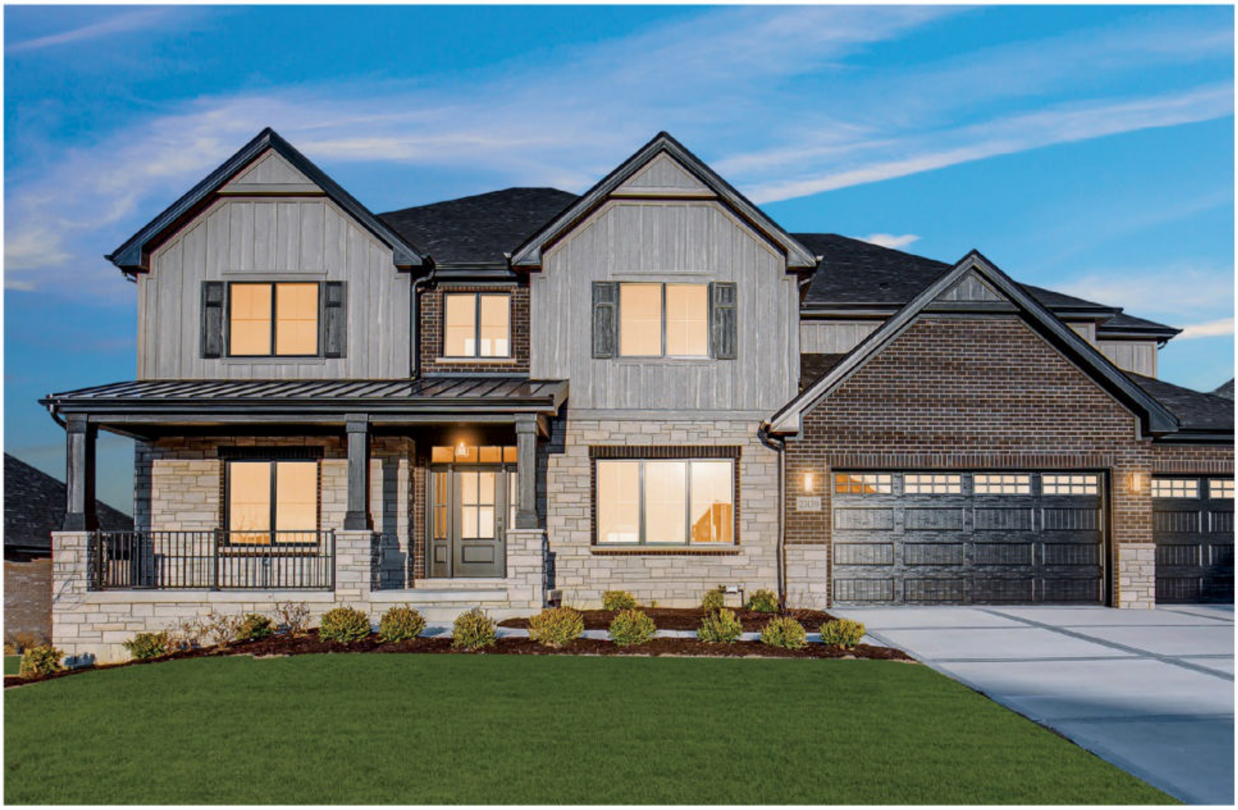
The big draw is the potential for entertaining. Guests can mingle in the two-story living room, or wander into the butler's pantry outfitted with a dry bar, while you're cooking in the open kitchen with a glimmering quartz backsplash. There's a formal dining room, but for something more relaxed, head to the deck, which overlooks a 200-foot-deep backyard equipped with a sprinkler system.

WHAT'S AROUND: The home is part of Five Oaks, a subdivision with 128 lots, two-thirds of which are occupied. When you get tired of paddleboating on its 21-acre private lake, hop on your bike to explore the nearby 22-mile Old Plank Road Trail.

This new build in a 128-lot subdivision is designed for entertaining, with an open kitchen, a two-story living room, and a deck.







PHOTOGRAPHY: *THIS PAGE AND PREVIOUS SPREAD* COURTESY OF AGENCIES

WHAT YOU CAN GET FOR

$2 MIL

The space got a stylish makeover after Stuart Grannen of Architectural Artifacts purchased it.

A Charcoal Factory Turned Industrial-Chic Bachelor Pad

1684 N. ADA ST.

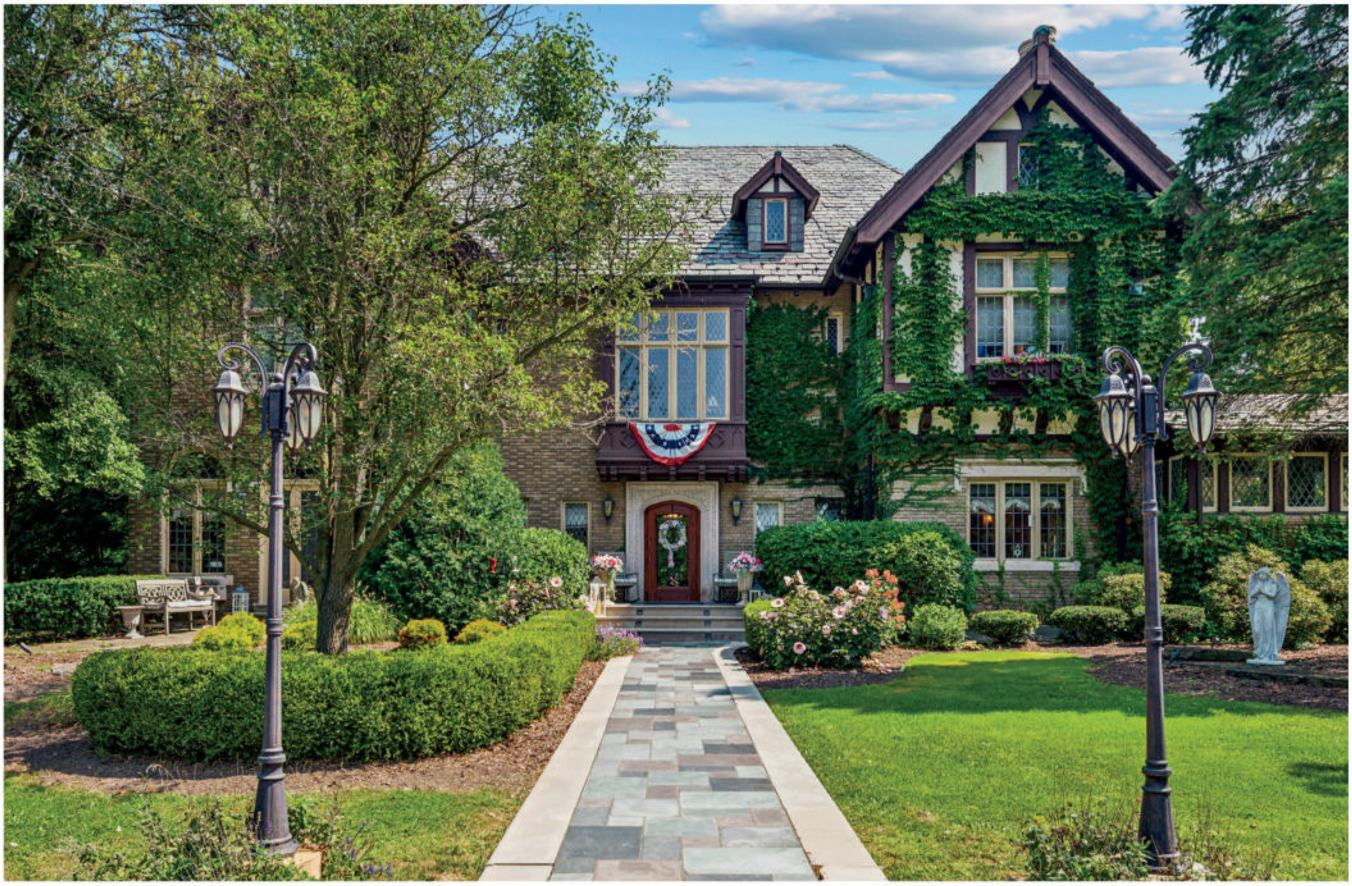
PRICE: $2 MILLION
SQUARE FEET: 3,400
TAXES: $19,403
AGENTS: LUKE BLAHNIK AND ANTHONY FLORA, @PROPERTIES CHRISTIE'S

How does an old factory become what feels like an antiques warehouse and event space? Someone who runs an antiques warehouse and event space buys it. Stuart Grannen, the mind behind Architectural Artifacts, collaborated with architect Trish VanderBeke on a gut renovation after he bought it in 2007. "They really worked to keep the aesthetic with the poetically decaying walls, old plaster, and old timber beams," Blahnik says.

Located in the no-man's-land between Bucktown and Lincoln Park, the space was first a charcoal factory in the late 19th century, then a sculptor's studio in the early 2000s. Grannen, who has moved his business to Texas, gave it a new life as the hippest bachelor pad in the Midwest. While it's labeled a single-family home, you probably aren't going to move here with your kids. However, it's a dream for anyone who loves hosting events or bragging that they live in a place that regularly appears in shoots for Crate & Barrel. The outdoor space includes a ground-level, ivy-covered courtyard and a second-floor balcony off the bedroom – also accessible via a Bruce Wayne–esque steel catwalk – while the garage has room for two cars.

WHAT'S AROUND: The restaurant Ada Street and the venue the Hideout are steps away from the home, which is hidden amid warehouses. If Lincoln Yards ever gets off the ground (and that's a big if), the area will change, but for now this is a tucked-away corner of cool.

$2 MIL



A Mansion (Possibly) Frequented by Capone

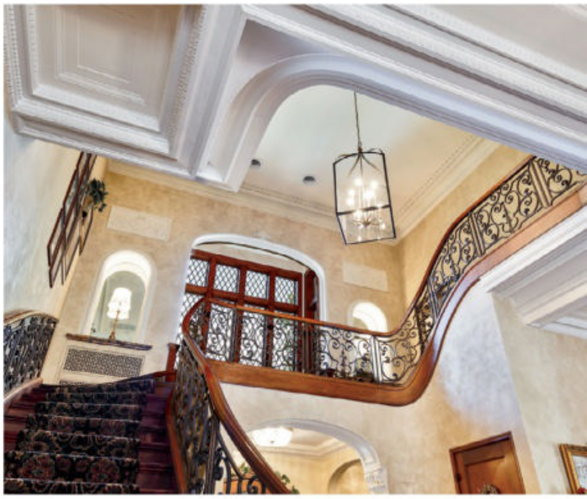
3505 HAWESWOOD DR., CRETE

PRICE: $1,799 MILLION
SQUARE FEET: 10,123
TAXES: $36,678
AGENTS: JENNIFER WILLIAMS AND EDWARD EVANGELISTA, COLDWELL BANKER

Edward Hawes, an entrepreneur who made his money in textile manufacturing, designed this 1923 estate as a retreat where even Al Capone, rumored to be a regular guest, could feel secure. The construction took five years and included hand-carved marble fireplace mantels, hand-laid artisan tile, and 18-inch concrete walls. With seven bedrooms, 10 bathrooms, and five fireplaces spread out across the main house and a coach house, this is not a home – it's a compound.

The south suburban property has been updated with modern touches like a self-cleaning pool and an outdoor bar with a cabana. Still, it has managed to maintain its sense of Roaring Twenties opulence. The original leaded glass windows remain, as do the 22-step grand staircase – Hawes considered 22 a lucky number – and floors crafted from trees that once stood on the property. The estate, which had spanned 161 acres, is down to a far more manageable 2.3. But with plenty of tree coverage and a backyard with a creek that leads into Deer Lake, it still feels like a world of its own.

WHAT'S AROUND: You'll have neighbors in Swiss Valley, a subdivision of ranch and two-story houses. For duffers, the Lincolnshire Country Club, featuring a Tom Bendelow–designed golf course, is two miles away.



The grand staircase above the front entrance has 22 steps — a number the original owner considered lucky.

A Five-Star-Resort-Worthy Condo in Lakeshore East

PHOTOGRAPHY: *THIS PAGE* PETR POLIAK/VHT STUDIOS; *OPPOSITE PAGE* MATARA MEDIA; *PREVIOUS SPREAD* NICOLAS GOURGUECHON

363 E. WACKER DR., UNIT 3703

PRICE: $1.9 MILLION
SQUARE FEET: 2,200
TAXES: $37,799, PLUS $1,975 MONTHLY HOA FEE
AGENT: JOELLE CACHEY HAYES, @PROPERTIES CHRISTIE'S

You could book a staycation at the St. Regis, but why bother dealing with the hassle of checking out when you can just move into a 37th-floor condo? The open plan of this two-bed, two-and-a-half-bath spot is ideal for showing off your Snaidero cabinets and Gaggenau and Thermador appliances. While the bedrooms aren't as massive as at a high-end hotel (322 square feet for the primary and 178 square feet for the second), each offers a stunning south-facing view of the Museum Campus and the lake.

The high HOA fees come with amenities as spectacular as the views. On the 47th floor, you'll find an indoor-outdoor pool, a play space for kids, a golf simulator, and temperature-controlled wine storage just for you. Welcome to the high life.

WHAT'S AROUND: If you ever get tired of eating in-house at Miru and Tre Dita and want to actually leave the building, Lakeshore East Park, a tourist-free oasis, is a stone's throw from your lobby.

The 37th-floor condo offers views of Lake Michigan and Grant Park.

NOTE: *Unless estimated, the annual tax amounts provided are for 2023.*

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Lincoln Park 45 Wide Lot

COMING SOON

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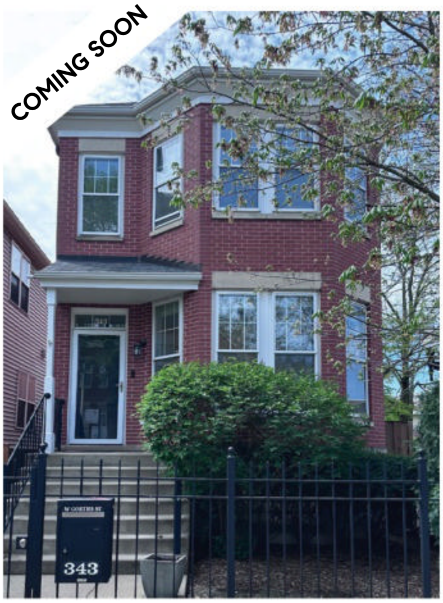
Lincoln Park 5 BD · 5.5 BA



343 W Goethe St $1,395,000
Gold Coast 4 BD · 3.5 BA

COMING SOON

2550 N Lakeview Ave Contact for Pricing
Lincoln Park 3 BD · 3.5 BA

JoanneSellsChicago

Joanne and Rachel Nemerovski

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FOUND

Casaccio (left) wears the Sunwrap cover-up ($118); Kosmorsky, the Lettie top ($138) and Karie pants ($148).

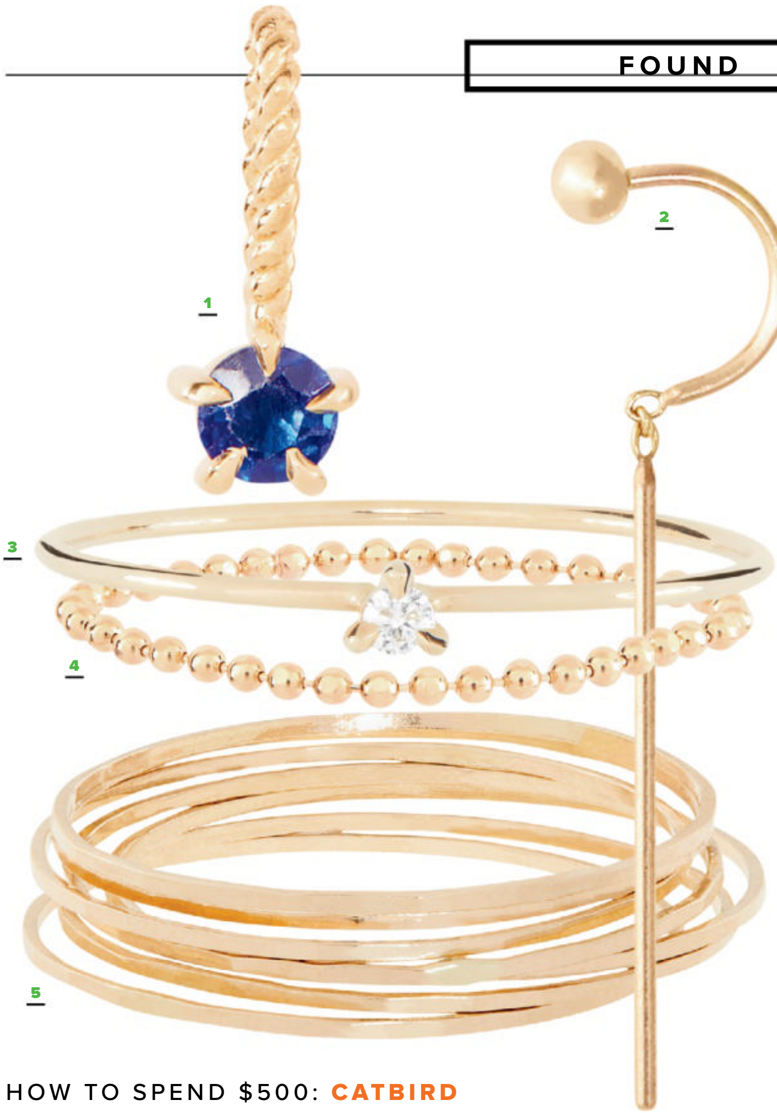
Sun Sisters

Two siblings are turning protection from ultraviolet rays into a fashion statement.

By KELLY AIGLON

Though their mother is now in remission, it was her diagnosis of stage 4 melanoma that inspired Kelly Casaccio and Laura Kosmorsky to fight back in their own way. The Chicago-area sisters have launched Tied Sunwear, a line of clothing made from collagen-infused fabric that is not only rated UPF 50+ but also moisture wicking and naturally cooling. Picture yourself poolside in a tie-front dress or a wrap that can be worn three ways. Says Casaccio: “There should be a way to enjoy the sun without being under an umbrella or towel.” Amen. *tiedsunwear.com*

Photograph by NOLIS ANDERSON



HOW TO SPEND $500: **CATBIRD**

Shine Time

The cult-fave jewelry maker brings its dainty, stackable collections to town. By JUDY SUTTON TAYLOR

FANS OF THE FINE JEWELRY MAKER CATBIRD LOVE its layerable, often cheeky designs as much as its affordable prices. The delicate styles rely heavily on recycled diamonds and gold, stacking up to boho-glam effect. Now, after years of hosting pop-ups in Chicago, the Brooklyn-based retailer has put down roots here. Its new 1,200-square-foot shop looks like a modern apothecary, with pale blue and coral tones and black-and-white tiled floors. Experiment with piling on wrist candy at try-on counters, and make an appointment to get “zapped” with the brand’s popular Forever bracelets and necklaces – claspless, custom fit, and welded around your wrist or neck. Before you know it, one $20 piece might turn into a dozen $20 pieces, but the collectibility is all part of the allure. The store also stocks a small selection of home and beauty goods, including its own line of candles and items from other status-y brands like Astier de Villatte ceramics and Zizia Botanicals skin care. *904 W. Armitage Ave., Lincoln Park*

1 Little Star sapphire and gold charm, $120
2 Chime single gold stud earring, $86
3 Diamond Fizz gold ring, $168
4 Little Disco gold chain ring, $78
5 Threadbare gold stacking rings, $54 each

Greenhouse Calls

Here’s the dirt on three worth-the-drive garden centers that grow vegetation onsite.

THE FIELDS ON CATON FARM

1850 Caton Farm Rd.,
Crest Hill

Roots It sprouted from a 1940s family farm.
Landscape Five acres of Cotswolds-style grounds beckon. Pack a picnic.
Picks Level up from plastic hanging baskets with dangling metal containers arranged by pros.

WOLDHUIS FARMS SUNRISE GREENHOUSE

10300 E. 9000 N Rd.,
Grant Park

Roots Original owner Herman Woldhuis started as a grower of veggies for Campbell’s Soup.
Landscape Nine acres under one roof? No wonder each shopping cart has a map affixed.
Picks The selection of heirloom and specialty vegetable plants includes more than 100 tomato varieties.

URHAUSEN GREENHOUSES

6973 E. Prairie Rd.,
Lincolnwood

Roots The Urhausen family has always nabbed seeds based on plant genetics for long-lasting greenery.
Landscape Walk into a rainbow, thanks to a colorful assortment of tropicals.
Picks Begonia buffs will delight in seven varieties.

– KELLY AIGLON

Urhausen

PHOTOGRAPHY: (CATBRID) COURTESY OF BRAND; (GREENHOUSE) URHAUSEN

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This August, Chicago magazine will present the annual Top-Producing Real Estate Agents package in our Best of the Suburbs issue. The ranked list, produced by our editorial team, will report the individual agents and teams that had a multi-million dollar year in sales in 2024, and will include hundreds of the Chicago area's top real estate professionals.

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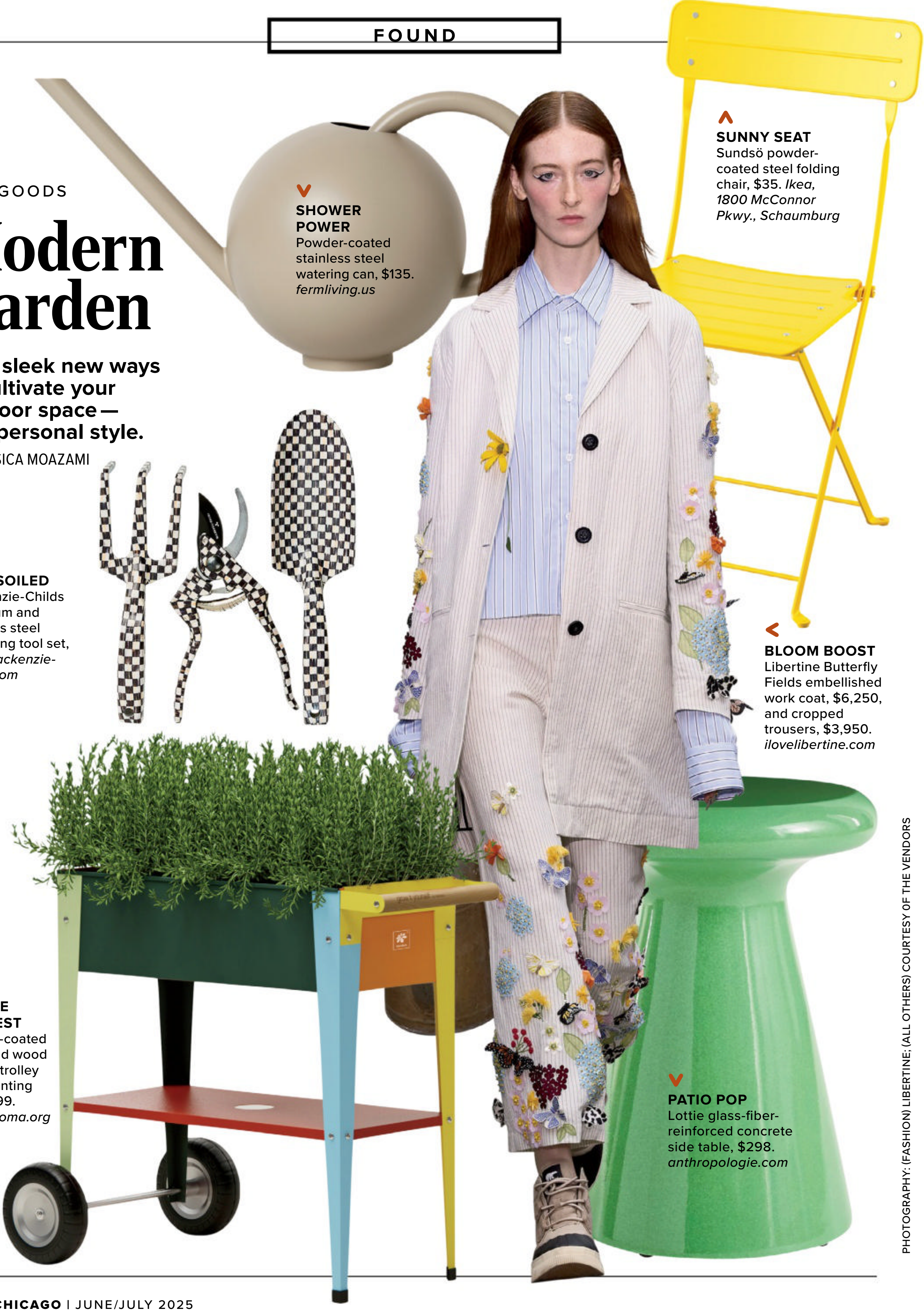
THE GOODS

Modern Garden

Find sleek new ways to cultivate your outdoor space — and personal style.

By JESSICA MOAZAMI



SHOWER POWER
Powder-coated stainless steel watering can, $135. *fermliving.us*

SUNNY SEAT
Sundsö powder-coated steel folding chair, $35. *Ikea, 1800 McConnor Pkwy., Schaumburg*

WELL SOILED
MacKenzie-Childs aluminum and stainless steel gardening tool set, $50. *mackenzie-childs.com*

BLOOM BOOST
Libertine Butterfly Fields embellished work coat, $6,250, and cropped trousers, $3,950. *ilovelibertine.com*

MOBILE HARVEST
Powder-coated steel and wood garden trolley with planting box, $199. *store.moma.org*

PATIO POP
Lottie glass-fiber-reinforced concrete side table, $298. *anthropologie.com*

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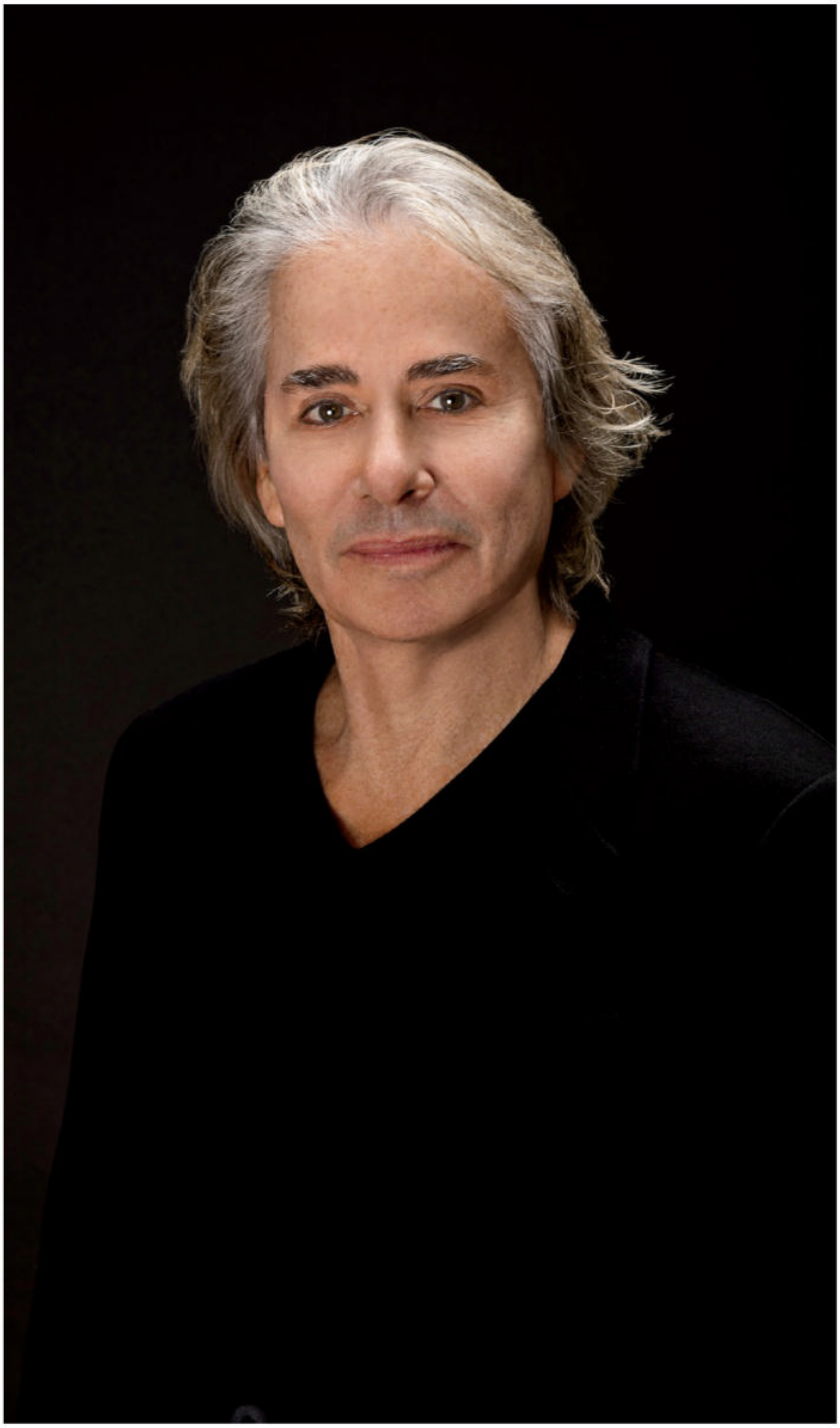

BODY BY BLOCH

STEVEN BLOCH, MD

Dr. Steven Bloch is a nationally recognized plastic surgeon with an international patient base. He has consistently been named a "top plastic surgeon." He has been a leader in introducing advanced techniques in his Center of Excellence, including most recently the Vaser 4D Hi-Definition Liposculpture.

A board-certified plastic surgeon for more than 30 years, Dr. Bloch has the skills and experience to match. He rose to prominence quickly and has been featured on CBS, Discovery Channel, FOX News, NBC, *The Oprah Winfrey Show*, and WGN-TV Chicago, to name a few.

Dr. Bloch combines an artistic sense with a technical, scientific background to create a natural and refined look for his patients. He believes that each of us has an inner sense of how we should look, and the art of plastic surgery is to listen to each patient's desires and needs. It is important to separate reality from fantasy. After a consultation with the patient, a plan is outlined and costs are discussed. The next step is to transform these dreams, when appropriate, into reality.

Dr. Bloch does not believe that his role ends with surgery. He is actively involved in the post-operative phase and has a dedicated staff to assist patients with their needs, whether medical or emotional.

Additionally, he has a nationally recognized medical spa with state-of-the-art, spare-no-expense, cutting-edge technologies to treat the entire body. The latest technology being introduced to the Chicago area is EmFace and Cool Peel. This really works and is painless. We guarantee it. Dr. Bloch supervises these treatments at Skin Deep Medical Spa, which has locations in Highland Park and Glenview.

All injections are given by Dr. Bloch; he believes your face is too important to delegate to a non-physician. Furthermore, a firm understanding of the aging process and underlying anatomy is critical to getting it right.

To learn about new and innovative treatment options, Dr. Bloch encourages you to visit his websites at bodybybloch.com and skindeepmedicalspa.com.

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Glenview, IL 60026
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bodybybloch.com
skindeepmedicalspa.com

PHOTOGRAPH: FRANCIS SON

PHOTOGRAPH: FRANCIS SON

DR. PETER D. GELDNER

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Dr. Geldner is past president of the Chicago Society of Plastic Surgeons and is considered one of the leading plastic surgeons in the Midwest. He is a perennial fixture on "best of" lists, both regionally and nationally. Dr. Geldner has been named a "Top Doctor" by *U.S. News and World Report*, Castle Connolly, the Consumers' Research Council of America, RealSelf, and *Chicago* magazine. When the media wants an expert, they talk to Dr. Geldner. He has shared his expertise on ABC, NBC, WGN, Fox Business, Fox News, the Learning Channel, Web MD Radio Live, and many other media outlets.

The Geldner Center's Chicago and west suburban locations feature nonsurgical treatments like Ultherapy, Moxi, BBL, Morpheus, CoolSculpting, Emsculpt Neo, Emtone, and Emface. Emface is a revolution in facial treatments. By admitting both synchronized RF and HIFES energies, it simultaneously affects the skin and muscles. The end result is fewer wrinkles. Best of all, Emface treats the full face in only 20 minutes.

The Geldner Center also has licensed nurse injectors in both locations to meet your injectable needs as well as licensed medical aestheticians specializing in chemical peels, photo facials, laser therapy treatment, Ultherapy, Moxi, BBL, Morpheus, microneedling, skin care regimens, and more. We now offer infusion therapy to help with fatigue, anxiety, dehydration, antiaging, and more.

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Back row, from left: Benjamin Garden, MD; Karen Smith, PA-C; Stamatis Dimitropoulos, MD; Miranda Pierangeli, FNP-C; Vassilios Dimitropoulos, MD; Elizabeth Zanone, PA-C; Lider Koc, practice administrator. **Front row, from left:** Melissa McIver, FNP-C; Valerie Laniosz, MD, PhD; Cailey Rooker, PA-C; Christina Dimitropoulos, FNP-C.

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Benjamin Garden, MD [S, C]

Valerie Laniosz, MD, PhD [D,M, I]

Melissa McIver, FNP-C [M,I]

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[C] Chicago University Dermatology and Vein Clinic
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P: 773-334-3376 F: 773-334-3399

[M] St Joseph Dermatology and Vein Clinic
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[I] Michigan City Dermatology and Vein Clinic
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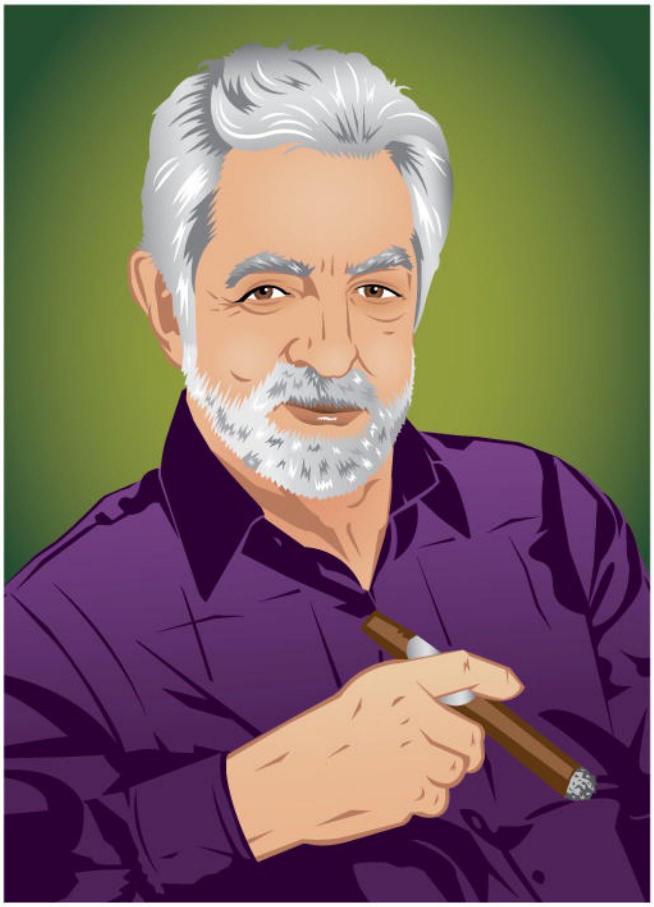

Joe Mantegna

The actor, 77, on his big break, a lesson from Gregory Peck, and his greatest Cubs memory

Interview by MIKE THOMAS

■ **The work was never a means to an end** – at least when we did it in the ’60s and ’70s. If you were going to be an actor in Chicago, that’s like saying you were going to be a golf pro in Alaska. You did it for the love and the joy of doing it. And we took risks, especially at the Organic Theater. I’d come in with an idea: “Hey, I sit in this section of the bleachers at Wrigley Field that I think would make for a good play.”

■ **I’ve never had a plan.** I go where my instinct tells me. The chips fall where they fall. I was always one phone call away from something that would change my life, which was what ultimately happened. I’m out in L.A., and I get a call from David Mamet saying, “I got this new play. I’d like you to maybe think about doing it.” I couldn’t have written a better script for myself. Next thing I know, I win a Tony.

■ **When I was doing *Glengarry Glen Ross* on Broadway**, we’d have these big stars come to see it. One night Gregory Peck came backstage to say hello. He says, “Joe, the press asked, would it be all right if they took some photos of us together?” And I said, “Oh, sure, Mr. Peck.” So he says to the stage manager, “All right, let them in.” A couple of these guys come in with the cameras. Gregory goes, “All right, fellas.” *Click, click, click, click, click, click.* After about 15 seconds, he puts his hand out and goes, “Gentlemen, I think that’s an appropriate amount of time, don’t you?” They go, “Oh, yes, Mr. Peck.” And they all stood up and left. Then he looked at us and said, “Thank you, gentlemen. It was wonderful. What a joy to meet you all.” And as he walked out, I thought, There goes the greatest lesson I could have ever learned in Hollywood: how to handle the press.

■ **We had a restaurant in Burbank, California, called Taste Chicago.** We’re watching Game 7 there. It’s jammed; we got hundreds of people. The parking lot is full of news trucks, because they know I’m there. Then the game gets tied up, and the rain happens. I’m going crazy. I’m thinking, Holy fuck, what if they lose? So I knock on the door of the Fox News truck. I said, “Can I watch the game with you guys? I can’t be in the restaurant with all those people. It’ll kill me if it goes south.” They said, “Sure.” They were, like, Dodgers fans. They could give a fuck. So it’s me and two guys in the Fox News truck, and they’re watching the game on monitors as big as a deck of cards. All of a sudden, the Cubs take the lead. I’m thinking, Now I *can’t* leave the truck. Cleveland comes up to bat. “Oh my God. Throw the ball to Rizzo! Out!” These guys in the truck, they’re not even watching the game. They’re just turning dials. I go, “Holy fuck!” I slam open the truck door to run out, and I look at the restaurant. It’s dead. *Dead.* It’s like you can hear a pin drop. And I’m thinking, The whole fucking thing was a dream; I’m imagining things. And as I’m staring in shock, the restaurant doors fly open. People come running out. They’re screaming. The Champagne’s flying. I look back in the truck, and the guy goes, “Yeah, we’re on a 20-second delay.” I saw the Cubs win the World Series 20 seconds before everybody else. That was my ultimate Cubs experience. C

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